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Meat Man's Friend.

RHORER.

To the Purchaser.

The "Meat Man's Friend" is a book of *Butchers' Recipes and Meat Men's Secrets.* It is not a city directory, an encyclopedia, or an unabridged dictionary. Hence its size is limited. Furthermore it is intended for the drawer, the shelf, and even the pocket. It is a handbook of ready reference with all superfluous matter eliminated. As such it is worth ten times the dollar you paid for it.

The author wishes to make one more suggestion to his patrons. You have paid for these secrets; *see that you keep them.* You are thrice better armed than your competitor who has not purchased this book, and it is your fault if you loan this book to every Thomas, Dickson and Harrison who loafs about your place.

A word to the wise is sufficient.

Yours fraternally, F. E. RHORER.

Milford, Ind., Aug. 1, 1893.

THE

MEAT MAN'S FRIEND.

A Standard Book of Reference

FOR THE

MEAT TRADE.

Comprising the Latest Original and Compiled Recipes, and Comprehensive Instructions for Handling, Cutting, Curing and Preparing Meats; and Many Other Interesting Facts.

By Forest E. Rhorer.

PRICE, . . . $1.00.

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CONTENTS.

CHAPTER I.

PAGE.

The Beef — Cut Showing the Different Parts or Pieces in the Carcass — Points in regard to Beef. 3–5

CHAPTER II.

The Veal — Cut Showing the Different Parts or Pieces in the Carcass — Points about Veal..... 6

CHAPTER III.

Pork — Parts of a Hog — Descriptive Points..... 7–8

CHAPTER IV.

Mutton — Parts of a Mutton — Parts of a Lamb — Descriptive Points..... 9–10

CHAPTER V.

The Curing of Beef, Pork and Mutton — Various Valuable Recipes Unknown to the General Trade — The Salting of Beef and Veal Skins; How to Keep Them from Shrinking.....11–22

CHAPTER VI.

Casings: Hog, Sheep and Beef — Middles — Hints to Butchers as to Arranging Shops.....22–25

CHAPTER VII.

How to Make Sausage, Head Cheese, Bologna, Mince Meat, Meat Pies, etc., etc. — Numerous Other Ways of Preparing Meat.....25–50

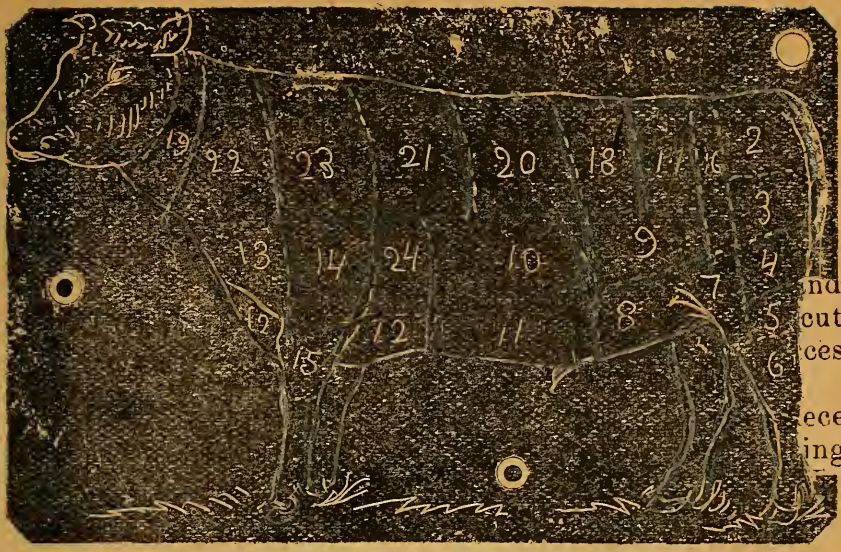
CHAPTER VIII.

Shipping Veals and Poultry — How to Prepare Them for Shipping and for the Market.....50–53

CHAPTER IX.

Ice — The Building of Ice Houses and the Packing of Ice — How to Build a Good Modern Ice House — "The Hide Pit" — Preservaline.....53–55

CHAPTER I.



1. Cheek.
2. Tail End Rump.
3. Aitch or Edge Bone.
4. Buttock. } Round or leg rand being the first and second cuts of the round and cut into steaks.
5. Mouse Buttock. }
6. Leg of Beef or Shank.
7. Thick Flank.
8. Thin Flank.
9. Top of sirloin, or part of the thick Flank, usually cut with Sirloin Steaks.
10. Plate, Rattle Ran or Running Piece.
11. Navel or thin end of the brisket.
12. Brisket.
13. Shoulder Clod.
14. Shoulder.
15. Shin or Shank.
16. Socket or Face Rump.
17. Hip or thick sirloin; also, Pin Bone Sirloin, being a part of the Rump or Hook Bone.
18. Small end sirloin.

(17 and 18 are cut into sirloin steaks.)

19. Neck.
20. Fore Rib—5 ribs. } Roasts
21. Middle Rib—4 ribs. }
22. Neck. } Steaks
23. Chuck Rib—3 ribs. }
24. Thick or Prime—rib.

POINTS IN REGARD TO BEEF.

If young and freshly killed, the meat should be ingrained with streaks, dots and pieces of suet throughout.

If the animal is healthy and cool when killed, the suet will be very firm, white, dry and crumbly. The lean or ox beef will be a dark red when first cut, changing to a bright or cherry color on exposure to the air, due probably to its juices coming to the surface. Should be juicy, firm and somewhat elastic, smoothly grained and velvety to the touch.

Heifer beef is more closely grained and perhaps less light in color; the bones smaller and the suet a purer white. The meat of a lean animal is inferior. If the fat yellow, oily or fibrous it is not prime beef. Too much is wasteful in trimming. Bull beef is the coarsest and most rank in flavor. It is known by its darker color, close, tough fibre and the bad odor of the fat. A bluish color denotes poor beef. A pale, moist muscle indicates a young animal, a deeper hue, an older one. The age for prime beef is from 3 to 6 years old. A steer will average 800 pounds, a heifer 500. Twenty per cent. of the animal can be counted as bone. Beef is best during winter and spring, after being grain or stall fed. Grass-fed beef may be juicy and tender, but it lacks the flavor of grain beef, and is less solid. Grain or stall fed beef shrinks less in cooking than grass fattened animals. The latter are seldom salted down.

Work oxen, when fattened, make better beef than the steer that has always been fat. The meat on those parts of the animal where the muscles are least called into action, are the most tender and succulent. Beef should be kept sometime before it is cooked to allow it to ripen. A month in the winter time will greatly improve it, and as long a time as is possible in the summer if kept in a cooler or cold storage where an even temperature can be maintained. If meats are beginning to spoil, it can readily be told by thrusting a knife into the bone, a decided odor being on the knife blade. Meats that have been frozen lose much of their flavor, though they become more tender. Cooling rooms should be built to avoid freezing or bringing the meat in contact with the ice; and

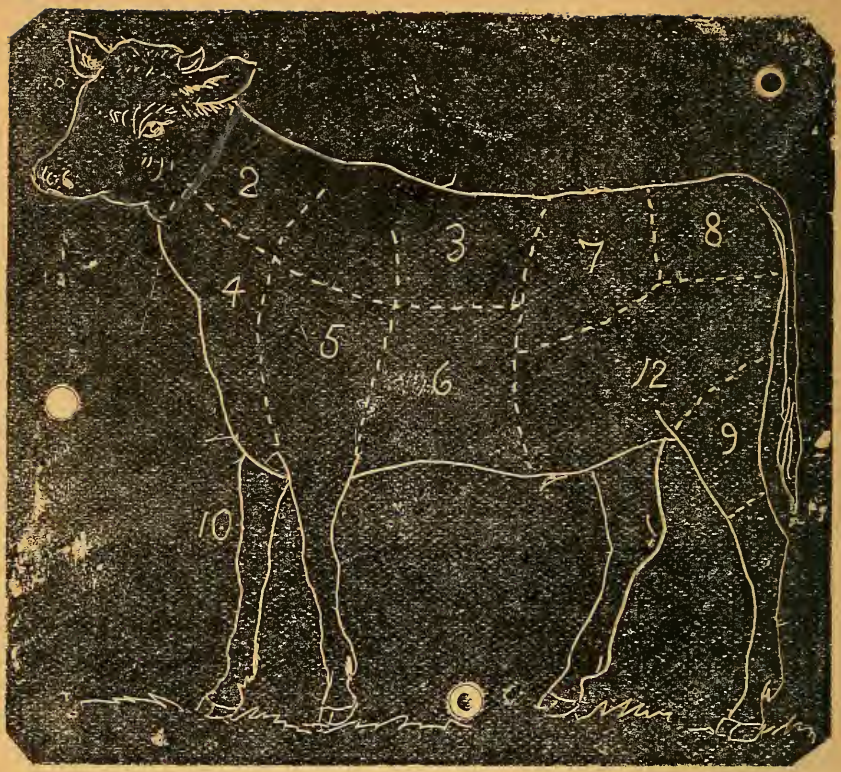
should aim to keep it at as high and dry a temperature as is possible. Freezing meats hastens decomposition after it sets in. Fresh beef shrinks about 1-5 in cooking. With meats that have shrunk in hanging impress upon your customers the fact that they will shrink less in cooking. Preservative, Preservaline and Soly Salt will preserve cut pieces a long time. The hind-quarters have more meat in proportion to the bone and should bring a much better price. Though some claim that the meat from the fore-quarters is more juicy and delicate in flavor. The best steaks are cut from the middle of the rump, and may weigh as much as four pounds when properly cut with the bone and fat. (Trimming somewhat reduces this.)

A good steak should be cut one inch thick from a piece of beef that has been kept at least 10 days in a cooling room and should never be pounded. The orthodox Hebrews never eat the hind-quarters of an animal as it is forbidden by their religion. The ribs, sirloin and rump are the best pieces for roasting. The round, buttock, edge bone, shin, brisket, shoulder and clod, are all excellent stewing and boiling pieces.

To prevent meats that flies have touched from spoiling, rub with a little vinegar, drying immediately after.

Meats Contain from 5 to 10 per cent. of Fat.—Eggs, 12; Milk, 3; Butter, 80 to 90; Cheese, 8 to 30; Almonds and Nuts, 53 to 66. And all vegetables, traces of fat sometimes as high as 3 per cent.

CHAPTER II.



1. Head.
2. Neck, Scrag End.
3. Neck, Best End.
4. Breast, or Brisket End.
5. Shoulder or Blade Bone. Fore Leg or Fore Knuckle.
6. Breast, Best End.
7. Loin, Best End.
8. Loin, chump end, consists of rump and hook bone.
9. Hind Knuckle.
10. Leg, or Fore Knuckle.
11. Feet.
12. Fillet.

POINTS IN REGARD TO VEAL.

Veal is best in the early part of the spring and should be eaten soon after being killed.

A good veal should be of fair size, weighing from 125 to 150 pounds, and dress a little over two-thirds of that amount with the skin on. The meat should be juicy, fat, finely grained, white and firm. If the calf is too large, the meat will be coarse and tough. The fat should be firm and of a whitish color.

Veal, being more difficult to keep than other meats, is perhaps the most risky for the butcher to handle, as it is neither suitable for smoking or corning, though it may be made into sausage.

The best grade of veal is the milk calf, raised on the mother's milk. Stall-fed calves rank next, and may be nearly as good. Both of these are at their best when about two months old and their meat is very delicate.

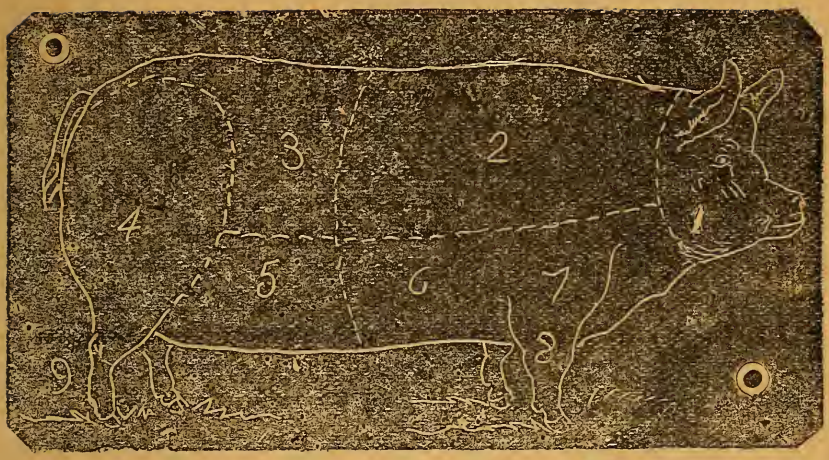
Calves raised on buttermilk and slops are poor and thin. The meat has a reddish tinge, the kidneys a dark color and no fat about them. The meat of grass-fed calves is much like beef, though not nearly as good as either beef or veal, and should be worked into sausage meat. The meat of a calf less than four weeks old is termed Bob veal, and usually weighs less than 60 pounds when dressed. They are unfit for food, and liable to confiscation by the health department. The meat is bluish, watery and gelatinous. Veal should never be allowed to acquire the slightest taint, as it renders it unwholesome and offensive to the taste.

The hind quarters are the choice and bring the most profit. The fillet, loin, leg, breast, shoulder and best part of the neck are the best for roasts. The neck, breast and knuckle are more usually stewed or boiled. The loin and ribs are cut into chops. The legs and ribs are made into cutlets. The lower part of the leg or knuckle is sold for soup pieces, stews, etc. A fillet of veal is the leg piece with the bone removed. The udder or firm white of the fillet is much used by French cooks instead of butter, especially in the composition of their force meats. The head and feet of the calf are valuable articles of food. The head should be scalded and the hair taken off. The skin should have a healthy look and seem firmly attached.

The eyes look bright and clear. If the head appears yellowish, it is inferior and will bring you a less price. In cleaning the head, be careful to remove the brains before scalding it. Calves' brains are a great delicacy and should bring you a good return. The feet are very rich in gelatinous substance. They should be scalded, scraped and made to look clean and nice, when they are then ready for sale. Calves' haslet comprises the heart, liver and lights. Calves' tongues are considered fine and will sell well. Sweet breads are the glands (pancreatic) that assimilate the oily portions of the milk. Are located, one in the lower part of the throat and the other near the heart. The latter is the choicer, smaller and more nearly round. Sweet breads are found in the young calf that is fed on the mother's milk until it has been turned out to grass, when they waste away, no longer being in use, or become tough, hard and lose their delicacy. The two are usually sold together and weigh perhaps half a pound. They are, without doubt, the greatest dainty that we have, though it is only in late years that they have been sold separate. Sweet breads retail as high as $1 each if of a good quality and at one fourth this price it will pay to sell them separate.

Venison.—Buck venison is considered finer than doe venison. The greater the depth of fat upon the haunch, the better the quality of the meat, as venison cannot be too fat. If lean, it will be dry and flavorless. The fat should be clear and white, the lean of a dark red. If the cleft of the hoof be small and smooth, the animal is young; but if the marks are the reverse of these, it is old. The haunch is the prime and favorite joint of venison. The neck and shoulder are excellent for stews. If kept to the proper point and well dressed, this is the most tender of all meats. But care is necessary to bring it into a fitting state for the table without its becoming offensive. The fumes of creosote are said to be an admirable preservative against putrescence. The cuts are the loin, leg, saddle, fore quarters and steaks. Venison usually brings about 25 cents per pound.

CHAPTER III.



PARTS OF A HOG.—1. Cheek or Head. 2. Ribs, Fore Loin or Chine. 3. Loin. 4. Leg or Ham. 5. Belly, Flank or Spring. 6. Hand or Brisket. 7. Shoulder. 8. Hock. 9. Feet.

PORK.

Pork is dangerously unwholesome when ill fed or in any degree diseased, and its quality should be closely examined before it is purchased. Two million hogs are slaughtered in New York City yearly. The hog has 42 teeth and usually a cloven hoof, though the native hogs of Norway, Sardinia and Illyria, and formerly the Berkshire hog of England, did not have a cleft hoof, it being entire.

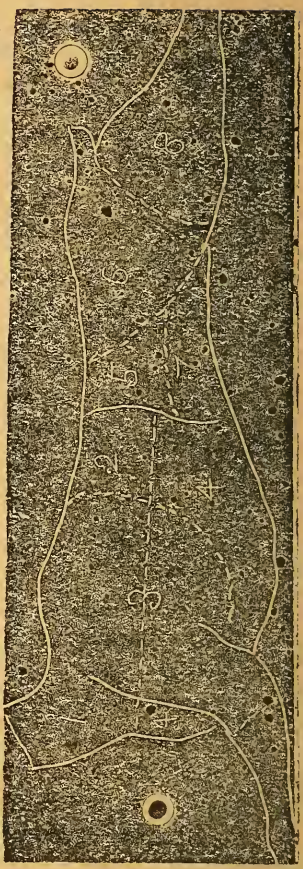
Pork, like veal, should be eaten soon after being killed. The hog is always cut into halves, splitting down the backbone; the head cut off, and the halves divided into quarters. The fat meat should be very white and clear of any blemish; the lean of a delicate red, juicy, firm and finely grained. In the best pork, the skin should be thin and pearly, smooth and cool to the touch. If it be clammy, the pork is stale. If the skin is thick, the pig is old. If the fat is full of small kernels, it is indicative of disease. If the fat is yellow and soft, it is inferior. The hog is termed by the Israelites unclean, and they will not eat him. But of all kinds of meats he is, perhaps, the most economical for food, there being a less proportion of bone to the meat than either in beef or mutton. A pig of 180 to 200 pounds yields 75 to 80 per cent. of available food. Pork, in cooking, loses 13½ per cent. its weight.

In England the hog, to be made into bacon, is singed instead of being scalded.

The leg is the most economical cut; the loin the richest. The leg is so'd for roasts when the pork is not large or coarse, smoked into hams or corned. The leg, for hams, should weigh from 8 to 14 pounds, be plump, round and the bones small, the shank short and tapering, skin thin and not shrivelled, the fat white and firm. Hams are better cured if kept a long time in moderate pickle than a short time in strong pickle. The feet retail either fresh or pickled. Are generally salted down for immediate use or laid in pickle two or three weeks if they are wanted to keep. The part of the shoulder called the hand is occasionally pickled, the same way as hams or bacon, or may be salted and boiled, but it is too sinewy for roasting. The shoulders are salted or smoked. The loin, well scored, is an excellent roasting piece or may be cut into chops. The brisket is corned or salted. The ribs are cut into chops or made into roasts. Whole sides, when salted, are called flitches of bacon. When the rind and fat are taken off, they are called spare ribs. Bacon is the thin part of the ribs and belly—that which is not too thick being the most saleable. Pork tenderloins are delicate and sell for more than the chops, but are less juicy. The head is made into head cheese or cut into two or four pieces and corned.

Young pig, to be fit for the table, must be perfectly sweet. The weights of the different cuts of a pig of 60 pounds would be: Leg, 8 lbs.; loin, 7 lbs.; brisket, 6 lbs.; rib, 7 lbs.; head (one half), 2 lbs.

CHAPTER IV.



PARTS OF A MUTTON.—1. Neck, Scrag End—the two necks is called a Chine. 2. Neck, Best End. 3. Shoulder. 4. Breast. 5. Loin, best end—both Loins is called a Saddle. 6. Loin, chump end. 7. Flank. 8. Leg,

MUTTON.

The best mutton is small boned, short-legged, plump and the meat finely grained, the leg bones clear white, the scored skin on the fore quarters nearly red The fat is abundant, white, clear and solid. When it is yellow, the meat is rank and of a bad quality. The lean is of a dark rather than a bright hue, juicy and firm.

New York City slaughters over 2,000,000 sheep and lambs per year.

A full grown sheep dressed weighs from 60 to 90 pounds and yields 60 per cent. of available food. Mutton, like beef, is greatly improved by ripening. It loses in cooking about one-third its weight.

The flesh of a young sheep is called lamb until it is one year old. It is then termed mutton and becomes less tender and delicate, though in England experienced judges do not consider it to be in perfection until it is nearly or quite five years old. The exquisite flavor of English and Scotch mutton comes from the aromatic wild herbs in their pastures. Ram mutton is darker and coarser grained, the fat less white, the flesh spongy and rank. Lean mutton is generally inferior; so also is mutton having yellowish fat, with flabby, bluish or stringy meat.

The fore-quarters are generally sold from one-third to one-half less than the hind-quarters. The leg is the choice piece and should bring a higher price, as it has more meat in proportion to the bone than any part of the animal. The best chops are from the middle of the loin; they are also cut from the leg and end of the neck. Chops should be cut not less than one-half inch thick and not over fat. Rib chops are sometimes cut from the breast. The breast and shoulder are good roasting pieces with the shoulder blade taken out. The haunch consists of the leg and the part of the loin adjoining it; the saddle, or the two loins together, or the undivided back of the sheep. These last are always sold as roasts. The neck is sometimes a roasting piece, but is more generally soup meat. The scrag, or that part which joins the head, is seldom sold for any other purpose than soup pieces The loin and the leg are occasionally cured and smoked like ham or bacon.

Cutlets are taken from the thick end of the loin and sometimes from the best end of the neck. Mutton kidneys sell readily.

LAMB.—The early spring lamb reaches the eastern market about the middle of March. The first are considered a great delicacy and command high prices, butchers paying from $8 to $12 each. Are dressed with skin and toes on The fore-quarters sell from $2 to $3 each and the hind-quarters $4 to $5. The best lamb has hard, white fat on the back and about the kidneys. The bones are of a reddish color. A plump lamb weighing 30 to 35 pounds will bring more than one weighing 50 pounds. The best winter lambs and yearlings are raised in Canada, New York State and Michigan.

CHAPTER V.

Curing Hams.—Allow the hams to hang for a week or ten days until tender—as long as possible, if they keep perfectly sweet. Use for each ham 1 teacup of salt, 1 tablespoonful of molasses, 1 oz. of saltpeter. Lay the hams in a clean dry tub; heat the mixture and rub well into the hams, especially around the bones and recesses. Repeat the process once or twice, or until the mixture is all used. Then let the hams lay 2 or 3 days, put them in brine (strong enough to bear up an egg) for 4 weeks, after which wash in hot water and dry for 24 hours. Smoke from 3 to 5 days over a slow fire, being careful not to heat the hams. Hickory wood and sawdust is the best for flavor and color. If it cannot be had, use any hard wood. Tie up carefully in bags for the summer. Meats that are pretty far gone can often be sweetened by washing several times in clean, cold water, and while they are in the last bath throw in several pieces of red hot charcoal; this sweetens them for the time being, but they should be cooked immediately afterwards. Parboiling sometimes freshens up meats if they are not to near spoilt.

Pickled Hams No. 1.—About 12 hours after butchering, the hams intended for pickling are cut off, and thoroughly rubbed with 1 oz. salt petre and 2½ lbs salt. They are then placed in a water-tight barrel. It a number of hams can be packed at one time, and in such a manner that no empty places are between them, and the top left quite smooth, sufficient brine will form of itself to cover them—that is, if they are properly weighted down. Should, however, there not be enough brine formed in this way, boil ¼ lb. salts in 2 quarts water, let it cool, and pour over the hams in the barrel. For pickling a narrow barrel is generally chosen, as more brine is necessary for a wide one. Care must be taken at all times that the meat is entirely covered with brine. The hams should remain in the brine 3 weeks undisturbed Then they may be taken out, hung up in the air for several days, and smoked for 3 weeks.

Pickled Hams No. 2.—To each ham take 1 lb. salt, ½ oz. salt petre, 2 oz. sugar; with this rub the hams thoroughly upon all sides, and pack in a barrel. Pour upon this a brine made as follows: 1 lb. salt, 2 oz. juniper ber-

ries, ½ oz. pepper, ½ oz. allspice, ½ oz. cloves, all whole. Boil these in two quarts of water. When cool it is ready for use. If desired, a little garlic may be added to this brine. The hams are now weighted down with a wooden lid, upon which a moderately heavy stone is placed, and must remain so in the brine for three weeks. They may then be removed, washed, hung in the air for 8 days, and then put in a smoke house for 3 days. This makes them nice for boiling. If they are not cooked in this way at once, they must be smoked for 3 weeks instead. The brine, after being used, is still good for pickling meats, though they must be previously rubbed with salt before being put into it.

Homeopathic Hams.—Immediately after butchering, the warm hams are cut from the pig. Take 1½ lbs. salt heated in an earthen dish until very hot, and rub them with this upon all sides for ¼ of an hour. Almost the entire quantity of salt must be used for two hams. As the salt is quite hot it is well to put on a leather glove in rubbing. Immediately after rubbing the hams, they are hung in the air and remain so for 3 weeks. These hams will keep unsmoked. ½ oz. salt-petre can also be added if wished. While smoking is not necessary, it often improves them, and requires about 8 days to do it.

Veal Hams.—From a fat calf, which should be at least 8 weeks old, a leg and ham is taken, (the bones being removed) and is rubbed with a mixture of 1 lb salt and 2 oz. sugar then place in a dish and covered with brine prepared as in pickled ham No. 1. After remaining in this brine 2 weeks, it is taken out, washed and smoked for 24 hours. The veal ham is then boiled and left in the broth to cool. In taste it surpasses the best of pork ham. The ox tongue may be served in the same manner.

Pickled Spare Ribs and Chops.—The ribs of pigs, which are cut from the belly meat, are called spare ribs. The back-bone, with the adjoining ribs, are called chops. Upon these ribs meat about the thickness of the finger is left. These are rubbed upon all sides with dry salt, and upon a dish, one upon the other. They should remain packed in that condition for 8 days; after which time they can be smoked, or used unsmoked. This is also the rule for chops, though they are nicer if pickled in brine.which

has been used for pickled ham, After they have been in this brine for about 8 days, they are boiled and eaten cold. Most of our best meats are spoiled by oversalting, and again by using too much spice. Smoking meats does not preserve them, it merely saves them from destruction by flies and insects.

Pickled Pork.—For 80 lbs. of meat, use 2 quarts and 1 pint of fine salt. 4 lbs. of sugar or 1 quart of best molasses, 3 oz. saltpetre; pulverize and mix the seasoning with the exception of the 2 quarts of salt, using 1 pint only. Rub the meat well all over and lay upon boards upon the cellar floor for 24 hours; then put a few clean stones in the bottom of the barrel, lay sticks across these that the meat does not soak in the liquor that drains from it. Pack the meat in layers, strewing between these the remaining 2 quarts of salt. Let it lie in the cask for 15 or 16 days, every day during this time tipping the cask to drain off the liquor, or drawing it through a bung-hole near the bottom. Pour this back in cupfuls, over the meat. Take it out at the end of a fortnight, rub each piece well over with dry salt, and return to the barrel. If the liquor does not cover it, make fresh brine in the proportion of 2 lbs. of salt, ¼ oz. of saltpetre, and a quart of water, and pour in when cool after it has boiled for half an hour. Lay a round piece of board upon the upper layer and keep this down with weights. Examine from time to time to be sure the meat is keeping well. Should it seem likely to taint, throw away the pickle, rub each piece over with dry salt and pack anew. Pork pickled in this way will keep two years.

Salting Pork.—Cover the bottom of the barrel with 1 inch of salt; pack down 1 layer of pork and cover with 1 inch of salt. Continue this until the barrel is nearly full or all the pork packed, then cover with a strong brine. The meat should be packed as tight as possible, the rind side down or next to the barrel, and always covered with the brine. Weight the meat down if necessary. If scum arises, pour off the brine, scald it, add more salt and pour it back over the meat, examining before hand if any soft rind is in the barrel. Old brine can be boiled down, and if well skimmed, can be used again.

Receipt for Making Corned Beef.—Make a brine

strong enough to carry a potato about half out. To the proportion of half a barrel add ½ lb. of saltpeter; if pure, you do not need as much. About ten days will cure it; you can tell from the amount of blood in the brine. When cured, change the brine and put on a clean, weak brine to keep it. Corned beef when cooked, the bones removed, and pressed in corn beef pans, can be sliced and retailed at a good price and be far superior to the corned beef that is sold in cans.

Ham in Bladder.—Use the ham of a very fat pig; remove the bones, leaving fat upon the meat ½ an inch thick. Trim as smooth and round as possible. The pickling is done the same as for common ham. The hams are then washed, put in a bladder, twine wound around it, and hung in a smokehouse for 14 days.

Bayonne Ham.—From a freshly butchered lean pig, the tenderloins are taken, which lie along either side of the backbone; are cut out lengthwise, as whole as possible, and trimmed off round in the shape of a sausage. They are then rubbed with hot salt, and should be placed in a dish containing brine made of 1 lb. of salt, boiled in two quarts of water, (the brine being cold before using.) The meat must be entirely covered with brine, and remain so for 14 days. The tenderloins are then washed. Put them in beef bungs, and wrap tightly with twine, in which condition they should be smoked for 2 weeks. This tenderloin sausage is really a delicacy and an ornament to the table.

To Corn Beef, Pork or Hams.—100 lbs. meat, 6 gallons of water, 9 lbs. of salt, 3 lbs. of brown sugar, 1 qt. molasses, 6 oz. saltpetre; boil, skim, and let it stand till cold. Dissolve the saltpetre and add to the pickle. Pack the meat and pour the pickle over it.

Corn Beef No. 1—To each gallon of cold water put 1 quart of rock salt, 1 oz. of saltpetre, and 4 oz. of brown sugar (it need not be boiled;) as long as any salt remains undissolved, the meat will be sweet. If any scum should rise, scald and skim well, adding more salt, saltpetre and sugar; as you put each piece of meat into the brine, rub it over with salt. If the weather is hot, gash the meat to the bone and put in salt. Place a flat stone or some weight on the meat to keep it under the brine.

Corn Beef No. 2.—To every 4 gallons of water allow 2 lbs. of brown sugar and 6 lbs of salt; boil about 20 minutes, taking off the skum; the next day turn it on the meat packed in the pickling tub; pour off this brine; boil and steam every 2 months, adding 3 oz. of brown sugar and ½ lb. of common salt. It will keep good a year. Sprinkle the meat with salt before turning the pickle over it. Let it entirely cover the meat; add 4 oz. saltpetre Canvas lids are excellent for covering, as they admit the air and exclude flies. Mutton and beef may be kept sweet several weeks by simply rubbing well with dry salt and closely covering. Turn the pieces whenever the vessel is uncovered.

Recipe for Making Spiced Corn Beef.—Take 20 lbs. of corn beef (or its proportion) fat and lean mixed, boil until nearly done; then add 2 oz. of each of the following named spices: Allspice, coriander, pepper, and 1 oz. of cloves, (spices must all be whole;) boil ½ hour and then take out the meat, leaving the spices in the pot liquor, as the meat will be sufficiently flavored.

To Cure Hams and Beef for Drying.—For 100 lbs. of meat, use 7 lbs. of coarse salt, 5 lbs. of brown sugar, 4 oz. saltpetre, 1 oz. of saleratus dissolved in water enough to cover the meat—about 4 gallons. Pack the meat in the cask without any additional salt and pour the pickle over it. Let it stand about 6 weeks, then take the meat out and smoke it. Hang the hams in the smokehouse, the legs downward. After smoking, slip each ham into a loose muslin sack to keep off the flies, and hang them up in a cool, dry place. Be careful that the hams are not frozen when the pickle is put on, or they will not take the salt.

Pickling Beef and Hams.—For 100 lbs. of beef or ham, add 6 lbs. salt, 2 oz. saltpetre, 2 tablespoons soda, 2 lbs. sugar, 4 gallons water; mix well together. Sprinkle the bottom of the barrel with salt, put in the beef with very little salt between each layer; pour over the brine and put on a weight to keep well covered.

Pickled Beef.—From a steer, take the tail end rump and aitch, this being the second cut below the tail end rump. Rub both with salt, a little saltpetre, and a little sugar. Then place in a barrel used for pickling. A brine is then prepared of boiling water and salt, which must be very strong. This brine when cold is poured over the meat so

that it will entirely cover it. The meat is weighted down with a wooden lid and stones, and left undisturbed for 3 weeks, after which time it may be taken out and hung in the air for 4 days. Then smoke for 8 days. It can be eaten raw or boiled in meat broth. Should not boil longer than 2 hours, and be allowed to cool in the broth. Ox or pig's tongue may be pickled in the same brine.

Corning Pieces.—The pieces generally used for corning are the plate, navel, brisket and top or sirloin, which have the fat mixed through them. The rumps, edge bones and rounds are also corned and preferred by many on account of their leanness and the delicacy of the outer fat.

Corned Beef.—To 100 lbs. beef use 8 lbs. of salt, 3 oz. saltpetre, 2 lbs. of brown sugar or molasses, 4 gallons of water. Boil all together, then skim, and it is ready for use. If it be kept long, add 2 lbs. of salt after 2 weeks in brine.

Corned Beef.—100 lbs. beef, 3 qts. of ground rock salt, 4 lbs. of sugar, 4oz. saltpeter, mix well. Rub each piece of meat with the mixture, pack close and press hard. Beef prepared in this manner makes its own brine, and will be fit for use in 3 weeks, and will keep the year round by repacking and boiling the brine in July.

Hamburg Smoked Meat.—Take the tail end rump and the aitch, same as in pickled beef; place in a dish with boiled water, keeping the whole agitated for 5 minutes. Then take out, rub upon all sides with a mixture of salt and saltpeter, which has been heated in an earthen dish, then put the meat in a large dish for 24 hours, turn it over on the other side and let it remain there for 24 hours longer; the meat can then be smoked for 48 hours. Use the brine in which the meat was pickled, add the necessary water, and boil the meat in this for 3 hours, allowing it to cool in the broth. It can be kept for several weeks, and may be eaten cold with bread and butter. Note.—It may also be boiled in the same manner as "boiled ham."

Homeopathic Meat.—All homeopathic meat contains no spices except salt; neither are they smoked. Take a piece of beef, pork or ham which is to be used for this purpose, rub it thoroughly upon all sides with hot salt, and hang in the open air, (this can only be done in winter) let the meat hang until it is perfectly dry. A thick piece certainly

needs more time than a thin one, but on the average it takes from 4 to 6 weeks. The meat will then keep for years.

Palates—The palate that lies in the roof of the mouth is a dainty that should bring a good price.

Tripe.—The best is thick, white and fat—the honey comb part being the choicest. Dark tripe signifies a distillery-fed or diseased beef.

Bacon.—The manner of pickling and smoking bacon differs somewhat from that of lean meat, even the thickest pieces of bacon being thoroughly pickled in 8 days. The longer lean meat remains in the brine the more salt it will absorb, while fat meat, after it is saturated to a certain degree, absorbs no more. While bacon can be pickled in eight days, if necessary it may remain in brine any length of time without hurting it. While lean smoked meat will keep good for a long time out of brine, bacon loses in quality the longer it is kept so, and different substances gathering on the outside gradually work their way through, until they not only discolor the bacon, but also gives it an unpleasant taste. Bacon can be made from very fresh pork by rubbing the outside with salt and immediately smoking it. This method is the quickest way, but by pickling, it can be preserved much longer.

How to Boil Ham.—For boiling ham, a young pig is the best. For this purpose boil 1 lb. each of beef, pork, mutton and veal bones, all fresh, over the fire with 4 qts. of cold water. After they have boiled ½ hour the ham is put in the broth and boiled one hour and a half. The whole is then removed from the stove and the ham left in the broth until quite cold. The ham can then be taken out of the broth, the rind removed, and ground pepper strewn upon the fat side. Pickled beef is boiled in the same manner.

Garnishing of Meat.—In no other branch of business does cleanliness, neatness, and the general appearance of things become so necessary and commendable as in the butcher shop. Nothing recommends your meat more than the general appearance, which may often be made more pleasing to the eye by outer decorations. This ornamenting of eatables is called garnishing. It is evident that only eatable articles are used for this purpose. For the

garnishing of raw, chopped meat, lard, etc., which is always put into dishes or plates and set upon the counter or in the show window, a wreath of fresh, green parsley is generally sufficient to ornament it, or ornamentation can be done with melted lard, pressed through a paper funnel, as described in stuffed pig's head. For garnishing of other goods, such as pig's head, head cheese, etc., different articles may be used, i. e. as mushrooms, cauliflower, Turkish wheat, green beans, cherries, plums, onions, crab shells, crab tails, divided boiled eggs, slices of beets, and many other smaller things. All the first named articles must be picked before using. This is done in the following manner: After being boiled, they are put into fruit jars. Then take wine vinegar, a little whole allspice, pepper, cloves, bay leaves, cinnamon, and lemon peel boiled together. Allow it to cool and pour over the articles in the jars. The next day the jars are closed with a pig's bladder and put away for use. Or these articles can be procured all prepared at fancy grocery stores. Very much depends upon the tasteful arrangement and the symmetrical grouping of the different articles, as a person will more frequently judge from the appearance of a thing than from its inner value. Besides imagination has a great influence upon the taste, and the exterior appearance though only a secondary matter, is still of the greatest importance.

Smoking Meats.—In warm weather it is absolutely necessary to prevent the smoke from reaching the smoking chamber too warm, consequently the smoking chamber should be about 9 or 10 feet above the hearth or place where the fire is built; the meat to be smoked should be hung on poles, and these placed in the smoke house, hanging those that are to be smoked rapidly in the lower row, such as Knockers, Roestwurst, etc., while summer and liver sausage are hung farthest away. Oak or cedar sawdust must never be used in smoking meats. Hickory sawdust is the best. A few juniper berries or juniper twigs are nice to add with the sawdust, as they impart a delicate flavor to the meat. While it is advisable to allow a current of fresh air to enter the smoke house at times, care must be taken in cold weather that the temperature does not fall too rapidly upon meat that is not thoroughly smoked, for frost is detrimental to it.

Seasoning Meats.—As people's tastes vary as regards eatables, it is impossible to manufacture goods that will suit everybody. The aim then should be, not to please the individual, but to prepare your meats so that they will please the majority of your customers, as that which the majority considers good is generally taken for a standard. There is one error which butchers are apt to fall into—of oversalting and the excessive use of spices—which really spoil their meats rather than improve them; and again, they always suggest the idea of their use as perhaps to hide something unpleasant in the meat. Yet, on the other hand, an insufficient quantity of either will leave the meat with a flat and unpalatable taste that will soon spoil your entire trade. This one process of seasoning is, therefore, a very important one, and not as thoroughly understood and practiced as it should be.

VEAL SKINS.

The time has arrived when it is only by taking off and caring for skins well, that butchers can realize satisfactory prices. The best skins are so cheap that the medium and inferior skins are hardly worth the tanning. Drawn off or "fisted" skins will always remain the most valuable.

A few hints in regard to taking off skins with the materials at hand in the ordinary slaughter house, adding, perhaps, the bellows.

"*Sticking.*"—After knocking down the calf cut the jugular vein so that the animal will be well bled; this improves the meat and also prevents a discoloration of the skin. The incision should be made lengthwise of the neck, as the check of the skin is of some value if not cut crosswise, otherwise it is only good for glue stock. After the calf has been strung up, stroke down the sides to prevent any blood from settling between the skin and the meat; it takes but a moment and will be noticed in the better appearance it presents, besides taking the salt better in curing

"*Ripping.*"—Make the slit from the middle of the under jaw over the brisket down the center of the belly between the teats and even an inch or two down upon the roots of the tail. As to the legs, much of the shape of the hide depends upon the way they are ripped. A piece of calf skin is worth 70 cents per pound if choice and aver-

ages perhaps 3 lbs. It is easy to decrease its value 10 cts· per lb. if the legs are not cut properly. The correct way is as follows:

Take hold of the foreleg with the left hand, cut around the leg just above the dew-claws, step back a step towards the tail to straighten the leg, drawing it a little away from the body, insert the knife at a point where the hoof is split on the front or forward side of the foot; now carefully run the knife directly over the knee so as to split it exactly in the center avoiding any side cuts or scallops, extend the slit to the top or center of the brisket bone; serve the other foreleg in the same way. When this is done, grasp the hind foot in the left hand cutting around the same as on the front foot; step back towards the head to straighten the leg, insert the knife at the back side of the leg between the dew-claws, run it down directly over the gambrel, then follow the line marked by the parting of the hair so that the slit runs where the hair parts, or more properly perhaps, where it meets; this line can usually be seen quite plainly; if this is followed the knife will strike the belly between the teats and the roots of the tail; do the same with the other leg and the skin will have a flat and even appearance when taken off. Now skin enough near the dew-claws to be able to take the skin in the hands and pull off from the leg without further use of the knife. The butcher must be able to do his work quickly, as the skin comes off much harder after the calf is cold.

The Head.—Some butchers do not skin the head thinking it does not pay, or that they will scald the entire head with the skin, and then scrape off the hair; but the skin on the head is worth taking off with the balance of the hide, if the throat is not cut crosswise. Skin the head in the ordinary way to a point about four to seven inches back of the ear. Of course as much care is not necessary on the head; a few scores even are allowable on the best skins.

Skinning the Body.—The skinning of the body is the main feature of calf skinning, and butchers differ much upon this point. One way is, after the preliminary work is done and the calf strung up, commence upon the left side of the belly and skin with the knife enough to grasp the skin in the left hand, then commences the fisting off process. If it separates easily no instrument is necessary

f, however, it adheres too closely to the meat, take a piece of hard pine eight inches long and 2 inches wide with rounded edges and shaped like an ordinary table knife, using it in place of a knife, making downward thrusts with the end of it as you would with a skinning knife. This will take perhaps a little longer and a little more muscle than with a knife, but the hide will be nicer and free from scores. Some butchers say after having skinned well down the center of the back on one side of the calf, it is easy standing facing to thrust the right fist entirely around the calf and with one strong upward thrust entirely remove it from the hindquarters; but be sure and not use a knife in doing this. When loose from the hindquarters it is then easy to pull it from the forequarter.

Second Method.—After skining the head, hang up and make an incision in the belly about 2 inches long, take an ordinary steel and thrust it in between the skin and the meat, working it in all directions until the skin is separated within reach of the steel, then apply the lips, or an old-fashioned bellows, and fill the space with air, grasp the opening with the left hand and strike with the palm of the right a few blows upon the air confined inside. If this is done quickly while the calf is still warm, the skin will separate to a much greater extent than would be at first supposed. Now rip the legs and belly as in the first method and finish the same.

"*Curing.*"—Never put a skin in pickle; it causes it to plump nicely at first, but an old tanner can tell it immediately, as it soon falls away—that is, the plumpness disappears and it can never be brought back again to its original fullness, but continues flat, and when made into leather is not as good in quality and will not make as many pounds from the same number of pounds of stock. Do not allow the skin to drop down into the blood, but keep it clean and away from the sun. Do not allow it to touch iron, as rust is fatal to any calf skin; but place it flat upon the floor, sprinkle thoroughly with salt, being sure that every spot is covered; rub in thorougly. Place the next one on top of this and serve it in the same manner. Do not pile more than one together until the animal heat has left the hide. Skins in summer time should never be left more than an hour before being salted. After the skins have lain in pack a week, they are ready to

ship, and should be shipped as soon as enough are ready to make 200 or 300 lbs., for the fresher the skin the better the leather. Good choice skins will sometimes average as high as 95 cts. per lb., though the commoner price is 70 cts. Do not allow skins to lie until they have a pinkish tinge, as they will be of an inferior grade. They show they have lain in pack too long. In tying up, fold the edges in and leave the hair side out, putting about 50 lbs. in each bundle, tieing stoutly with good twine.

CHAPTER VI.

CASINGS.

A great deal could be written about casings and the ins and outs of the trade. In the hands of reputable dealers, the trade is all right, but otherwise it is open to fraud. If goods are well cleaned, from good stock, and cured with a proper amount of salt, they are generally worth the money that is asked for them, but when you come to take these same casings, repack and mix them with inferior goods, oversalt and overweigh them, you have casings that can be sold for 25 per cent. less and pay a better profit. Casings cannot be safely kept without being well salted, but it is easy to overdo it with salt at 80c to $1 per barrel. Casings are sold by the bunch and by the pound. The latter way is better, as a keg will often vary 3 to 6 lbs. in the same number of bunches.

Sheep Casings—Are generally imported goods. They come from England, Holland, Victoria, New Zealand, South America and Russia. A great many American casings are in the market, but are not suitable, being too tender and too large. The best are from England, if strictly selected. The Holland goods are nearly the same. The bulk of these two is consumed in the United States. Victoria casings are of medium size and are good. The New Zealand, strong and of convenient size for this market, but are not generally selected. South American casings are but recently introduced here, but if improved will strongly compete with the other products. Russian casings are dry salted and are larger and stronger than the others, but their making up is not suitable for this market, being in rings about 3 inches in diameter and 90 to 100 feet in a ring. They have a slight flavor of being smoked

nd will stuff 90 to 100 lbs. of meat. Further, the Russian salt contains a large per cent. of lime, iron and sulphur, which ruins the skin in a short time. A few fairly good casings come from Canada and California, but he majority are poor and are used to mix with others. The principal use of the American casing is for ings for different purposes. Sheep casings are used for ienna (Weiner), Frankfort and Bratwuest sausages. The length of the intestine of a sheep is from 28 to 40 yards. About one-half of it is wide, the balance medium and narrow. The filling capacity of the best casing of a sheep is about 20 lbs. of meat. There is usually from 100 to 120 yards in a bunch, and the animals must be from 3 to 6 yrs old to make prime goods. Sheep casings should stuff 60 to 75 lbs. of meat to 1lb. of casings and tie into sausages holding about 4 oz. each.

Hog Casings—Are the small intestines of hogs. To be good, should be well cleaned, of good, fair color, well salted; the choice is for medium. What is meant by that is, the pick of casings from medium sized hogs. The largest and smallest are put into other brands and sold for less money. The best casings should be from 4 to 6 mos. old; giving them time to become tough and well salted. Medium will stuff per pound of casings from 30 to 40 lbs of meat.

Hog Bungs—Are the intestines from the stomach to the rectum, which is called the crown, and they are sold with or without the crown, and are used for summer and liver sausage. Wesands are used for the same sausages.

Beef Casings—Are used in larger and increasing quantities every year. These in the market generally are of three kinds.

Beef Rounds.—This is the small intestine of a beef, and should be from 1 to 1½ inches in diameter, of a fair color, and smell perfectly sweet; no odor; are used mostly for bologna sausage; will average to hold per lb. about 20lbs. meat.

Beef Bungs—Are the large intestine from the stomach to the smaller intestines of the beef; are from 3 to 4 inches in diameter and should be of a fair color, but they smell slightly tainted; are used for bologna sausage, head cheese, blood sausage and ham sausage; will average to

each pound of casings about 50lbs. of meat. Are prefe
red by many for bologna, as they do not dry up so quick

Middles—Are the intestines leading from the bung t
the rectum; are larger than the rounds; are used for bo
logna and summer sausage; will hold to each 1lb. of cas
ings about 30lbs. of meat. Casings should be kept cove
ed with salt, and never should be over 3 or 4 months old
as the salt is apt to make them rotten; should be kept in
a slightly moist place. Always soak casings well befor
using. As to cleanliness of casings, there are not many
who engage in the business of cleaning casings who do no
make it a trade in itself, and do it properly. A sausag
casing cleaned by a regular dealer is about as clean a thing
as there is.

Truffles for Use in Sausage.—The truffle is an aromati
plant which externally much resembles the potato; it i
much used for culinary purposes, and especially in the
manufacture of sausage. The best of these come from
France. While they may be obtained already prepared,
yet it is well to know how to prepare them oneself. In
fresh condition they will not keep long without spoiling
and are prepared as follows: Place the truffle in lukewar
water, take each truffle out separately and clean it fro
all dirt with a brush, and place it again in cold wate
From this they are again cleaned the same as before, an
the operation repeated 10 or 12 times, using fresh wate
each time until convinced that all the worms, which mo
always are in them, have been removed. The truffles a
then carefully peeled, cut through the center, and place
in a kettle containing Bordeax wine; (to 1lb. truffles us
½ bottle of wine;) the kettle is covered and its con
tents boiled for 5 minutes, being careful that the wine
does not run over, which it is very apt to do. After re
moving the kettle from the fire, in place of the lid tie a
pig's bladder carefully over the top to make it air tight,
or pour it into air tight cans and set it in a cool place
When treated in this way the truffles will keep for 3 o
weeks. If wanted to keep longer, pour a sheet of swe
oil over the whole.

Hints to a Butcher—As to arranging his shop: Always
suit yourself, but in doing this keep in mind your patrons
and suit them at the same time. Take the common shor

oom, 18 to 30 feet wide, generally divided across, leaving a front and back room. On one entire or both sides ould be your quarter racks; above them many put in a ght rack, slanting forward for hams, dried beef, etc. The ounter across the shop can be either curved or straight. ut your blocks back of the counter, and the cooler, with etail window, as near the blocks as can be had. Coolers ery often stand with only a part in the front shop. Oftntimes cooler will set side to the front, with entrance and vindow at ends and piece rack against the side of the ooler. Arrange it to be the most convenient. Have boxs handy to put all bones and scraps in; never throw them n the floor. Have nice screen doors for your front enrance and have wire over all openings to keep out flies nd insects. If you have a door or opening between the ront and back room, have it so you can close it; and if ou want ventilation, use a screen door in summer. Keep our ceilings and walls nicely whitewashed or papered. t don't cost so much to neatly paper your ceiling, and it ill add 100 per cent. to the looks of the shop. In the untry a nice lamp or two suspended from the ceiling over counter adds greatly to the general appearance of the m. Keep your market clean and sweet. Never wait a customer with dirty hands or dirty clothes. An an can be made of the cheapest material; if it is clean, t is all that is wanted. Always remember one thing—t nine-tenths of your customers are women, that they e quick eyes, and notice an untidy shop or a dirty rk. A clean market and a clean man will attract their ention and good will at once. It is time that the most portant trade in the country should drop its dirty, careless ways, and better itself and the business by paying re attention to these things. There has been a great ange in the last ten years, and if kept up for the next years, "as clean as a butcher" will be a proverb.

CHAPTER VII.

SAUSAGE AND MEAT RECIPES.

Blood Pudding No. 1.—Use the belly and cheek meat one pig, (about 28 lbs.) fat and lean mixed, adding the art. Boil, according to the age of the pig, from 1 to hours, being careful not to cook too soft. Remove, and

cut into small cubes. Pour enough broth over to cove it, so that the fat, which has gathered upon the surfa can be removed. When the meat is cleaned of all fat, ad to it 16 oz. of salt, 2 oz. ground majoram, 2 oz. groun allspice, 3 oz. ground pepper, ½ oz. of ground cloves, ½ oz ground ginger. To this preparation add all the blood ob tained from the pig, after it has been pressed through a sieve, to expel any lumps. Mix all together thoroughly pour into casings, using a blood pudding funnel, and tie. Then place them in boiling water, or better still, the broth in which the meat has been boiled; keep them in constant motion until they begin to swim, which is caused by the expansion of the air inclosed in them. They are then to be pricked with a fork to allow this air to escape. If this is neglected, the fat, which should be equally distributed through the whole sausage, will gather, in cooling off, at those places where the air was. The sausages are boiled until clear, transparent fat issues from them when pricked. They are then removed, immediately washed in cold water, and placed upon a clean board to cool and dry. These sausages are now ready for use and may be eaten while still warm. They will not keep long in warm weather; therefore, if they are to be kept any length of time, they should be smoked about 8 days, and then kept in a moist place until eaten.

Blood Pudding No. 2.—Use cheek meat, heart, lungs and pork rind in any quantity that is convenient. Cut the pork rind into small pieces, boil in clean water until three fourths done, saving the broth and rind. Cut the balance of the meat together quite fine and boil it slowly with the pork rind and broth, allowing the broth to cover the meat. Remove the fat that rises to the surface, as the sausage will not look well if it is left. Cook until done. Take 1 gallon of calves' or hogs' fresh blood immediately after killing. Stir it in a vessel 10 to 15 minutes until it will retain its fluid condition. Then pass through a fine sieve to break up any lumps. Mix 15 lbs. of the cooked meat as above with the 1 gallon of blood, and season to suit. Pour through a funnel into beef middle casings, filling three-fourths full, the end being tied. Cut into convenient lengths for sale. (Do not use stuffer.) Tie up the open end. Now place the sausage in the broth and allow it to boil. The blood, in cooking, will expand and

fill out the remaining part of the casing. Stir continually or the blood will all collect in the lower side of the casing. When cooked, the sausage will rise to the top of the water and float, caused by the expansion of the air. Wherever air collects, pierce with a small tined fork, or fat will fill these places. When of a good appearance, remove and wash in clean cold water and allow it to remain there until cold. The sausage can be improved by smoking cold over a very low fire of shavings or sawdust. A hot fire will cause it to sweat and spoil its appearance.

Gruetz Wurst, or Grit Sausage.—Gruetz wurst is made the same as blood pudding, and adding generally 3 parts of grits to one part of the blood sausage mixture. The required salt and spices must be added. This sausage is treated the same as blood sausage, but is not adapted for smoking, and therefore must be eaten while fresh. A nice way to cook it is to fry in butter or lard.

Tongue Sausage No. 1.—Take 11 lbs. of flank, 5½ lbs. of cheek, and 4½ lbs. of shoulder meat from a young pig, together with 2½ lbs. of fat, raw pork. Boil altogether ½ hour, remove and cut in small cubes, then scald again in boiling water and add to this a mixture of 1 lb. of finely chopped pig's liver and 2 qts. of pig's blood, which has been pressed through a sieve; spice with the following: 11 oz. of salt, 2 oz. ground pepper, 1 oz. ground allspice, ½ oz. ground cloves, ¼ oz. ground ginger, 1 oz. ground marjoram. Mix together thoroughly. Now cut 3 inches long, and distribute these as equally as possible through the sausage while stuffing. Tongue sausages are boiled the same as blood pudding. A large smoked sausage requires about ¾ of an hour and a small one ½ hour for boiling.

Tongue Sausage No. 2.—11 lbs. fat pork cut in small cubes mixed with 1 lb. of raw, finely chopped pig's liver, and 1 pint of pig's blood, previously pressed through a sieve. Spice with 4½ oz. salt, 1 oz. ground pepper, ½ oz. ground cloves, ¼ oz. ground ginger, and ½ oz. of crushed marjoram; mix the mass thoroughly. Then pour into casings, and treat the same as blood pudding, adding perhaps a well-pickled ox tongue, previously cut into narrow strips. In place of ox tongue, a pickled pig's tongue or calf's tongue may be used.

Lung Blood Sausage.—This differs from the blood pudding only in having chopped pig's lung mixed with the blood, after it has been been pressed through a sieve. A mixture of blood and lung is then used in the same proportion as if it were pure blood. Lung blood sausage is preferable to the common blood sausage, because it does not become hard and dry after smoking, and consequently is more tender and agreeable to the taste.

Liver Sausage.—Take 2 pig livers, (to this 1 veal liver may be added without harming the quality) cut into slices removing all the blood veins. Pour boiling water on the livers, and repeat the operation until the liver is freed from all blood, and looks white and clean; usually 3 times would be sufficient. Now chop the livers quite fine, then add all the fat obtained from the intestines of 1 pig after it has been boiled ½ hour and chopped fine. Then add 2½ lbs. of fat pork cut in small cubes, previously boiled ½ hr. and season with the following: 6 oz. of salt, 1 oz. of ground marjoram, ½ oz. of ground thyme, ¼ oz. of ground basilicum, ¼ oz. of ground sage, 2 oz. ground pepper, 1 oz. ground allspice. Stuff in narrow hog casings, and place in the hot meat broth used in preparing it; keep there 30 minutes over a moderate fire without boiling. Large sausages will have to be kept longer. Unless clear broth or water is used, the sausages will not be white. While boiling, they must be continually turned, lifted to the surface and pricked with a fork to prevent fat from gathering. After removing them from the hot water, place them in cold water, allowing them to remain long enough to thoroughly cool. After cooling, they are placed upon a clean board to give them the proper shape. They are then hung up for a day in summer, and from two to three days in winter before smoking, which requires about 6 days. Note —Livers can also be boiled whole, and grated upon a grater. When this is done, the veins are all taken out. To increase the quantity of sausages, a little veal, especially from the head, is sometimes added. The kidneys may also be used.

Raisin Liver Sausage.—Take 3½ lbs. of pig's livers, prepared the same as in liver sausage. Chop with it 1 calf's brains, well cleaned and washed, and ½ dozen baker's rolls, soaked in water and then pressed dry; add 4 oz. of raisins, 4 oz. currants, 4 oz. peeled and coarsely chopped

almonds, 4 oz. of fine white sugar and 3 medium-sized onions, previously cut into pieces and browned in lard. These ingredients are thoroughly mixed, then stuffed in narrow hog casings. These sausages are usually about 13 inches in length, and form a circle by tying the 2 ends together. They are treated the same as common liver sausage, but being smaller, they must not be boiled more than ¼ of an hour. They are not smoked, but must be eaten while fresh, and will keep from 6 to 8 days in winter. If frozen, they will keep an indefinite length of time.

Truffle Liver Sausage.—Take 5½ lbs. fresh pig's liver, prepared the same as in liver sausage, 2½ lbs. of fat from the intestines, and 1 lb. of raw, fat pork; chop together fine, and ½ lb. prepared truffles, cut into narrow strips. Season with 3 oz. salt, 1 oz. ground pepper, and to this add 2 tablespoonsful of the wine in which the truffles have been boiled and preserved. Mix all together carefully and stuff in hog casings. They are boiled the same way as liver sausage, requiring usually ¾ hours. If air bubbles appear, prick with a fork. They are treated the same as in common liver sausage, and require about 4 days for smoking. Note—Other sipces besides those mentioned ought not to be used, as it will destroy the aroma of the truffle.

Anchovy Liver Sausage.—Take 5½ lbs. of scalded raw pig's liver, prepared the same as in liver sausage, 1 lb. of anchovy (a prepared herring) washed, and all bones and tail taken out, 2½ lbs. boiled veal, 1 lb. of lean, boiled pork from the shoulder, 3½ lbs. of boiled fat from the intestines, all chopped together fine, and to this add 1½ lbs. ot raw, fat pork cut in small cubes; mix with the rest, and chop again quite fine. Then add the following: 2 oz. salt, 2 oz. ground pepper, 1-7 oz. ground thyme, 1-7 oz ground marjoram. Stuff in middle beef casings. They can then be treated exactly the same as liver sausage.

Goose Liver Sausage.—Take 11 lbs. of pig's liver, cleaned and prepared the same as in liver sausage; 3½ lbs. veal, boiled soft, 5½ lbs. boiled fat from the intestines and 2½ lbs. of fat, raw pork, chopped fine. Season with the following: 6 oz. salt, 2 oz. ground pepper, ½ oz. ground allspice, ¼ oz. ground mace, ¼ oz. of cassia bud, ½ oz. ground thyme, and ¼ oz. of ground marjoram. Mix thoroughly, adding perhaps 1 qt. water, if the mixture is too stiff.

Now take 5½ lbs. of goose liver, previously soaked about 2 hours in clear, cold water, and cut into cubes 1 inch square. These are added to the sausage mass, the whole mixed well and poured in hog's bungs by means of a funnel. After tying, the sausages are pricked with a fork before boiling to prevent them from bursting, which they otherwise would very likely do. The boiling, cooling and smoking should be followed the same as with liver sausage.

Truffle Goose Liver Sausage.—Take 5½ lbs. of pigs' liver, cleaned and prepared the same as in liver sausage, 3⅓ lbs. of boiled fat from the intestines, 2½ lbs. of raw, fat pork, 5½ lbs. of well soaked goose liver; chop altogether fine, and add 2½ lbs. more of goose liver cut in cubes 1 in. square. To this add 5 oz. of salt, 2 oz. ground pepper, and 11 lbs. of prepared truffles cut in small cubes. Stuff in hog bungs, boil and cool, the same as in plain liver sausage.

False Liver Sausage.—Take 4½ lbs. of boiled neck meat, 4½ lbs. of flank meat, (both from a good pig) 3⅓ lbs. of fat from the intestines, 2½ lbs. of boiled veal, 6 small onions fried in lard, and 2½ lbs. of lean pork; chop altogether fine, and add 5 oz. of salt, 1 oz. of ground white pepper. Mix together thoroughly and stuff tightly in beef middles. After being tied, they are boiled in clear water or better, in meat broth, for about ½ hour over a moderate fire. After removing, they should be cooled in several changes of cold water. They can then be hung in a cool place, where they can be kept for several weeks without being smoked.

Brain Sausage.—Mix with the brains of 2 calves which have been freed of all skin and washed clean, 1 lb. of lean and ½ lb. of fat pork, previously chopped fine. Season with 5 raw, grated onions, 1 oz. of salt, and ½ oz. of ground pepper. This mixture is stuffed in beef rounds, and boiled in clear water for 5 minutes. They should then be kept in a cool place until ready for use.

Head Cheese No. 1.—Take 11 lbs. of rind from the belly, upon which ½ inch of fat has been left, and 2 pork shanks, both of which have been boiled until quite tender cut into pieces about 1½ inches long, and add 5 oz. salt, 2 oz. of ground pepper, and 1 oz. of whole caraway seed.

Mix together, and stuff in bladders or bungs. They must then be boiled from ½ to ¾ hours, according to the size. After boiling, they can be pressed with a weighted board, thus giving them a flat appearance. If they are smoked they should not remain in the smoke house longer than 5 days, or they will become quite hard. If they are to be used fresh without smoking, the grated rind of a lemon may be added.

Head Cheese No. 2.—Take from a hog 3¾ lbs. of flank meat, fat and lean, 3¾ lbs. from the shoulder. To this add 3¾ lbs. of pickled veal from the round, and 6 pickled calves' or pigs' tongues, boiled, but not too tender; cut all into strips and add 12 oz. lean and 6 oz. of fat, raw, chopped pork, 6 small onions chopped fine and fried in butter, then season with 2 oz. of salt, 1 oz. of ground pepper and a very little grated lemon peel. This mixture is stuffed in pig's bladders or bungs; is boiled ½ hour, and then treated the same as Head Cheese No. 1.

Italian Pork Sausage.—Take 4½ lbs. of raw, lean pork from the shoulder, 4½ lbs. of boiled and pickled salt pork, 4½ lbs. of raw veal from the round, 1 lb. of sardines with all bones removed; chop all together fine and add 2½ lbs. of raw, fat pork cut in small cubes. Season with 3 oz. of salt, 2 oz. of ground pepper, 4 oz. of capers, and 4 oz. of Pistachio nuts peeled and boiled in wine. After mixing the whole thoroughly, add 6 pickled and boiled tongues, cut into narrow strips. Stuff in beef bungs. In boiling this sausage, it should be wrapped in a cloth, and twine wound its whole length, and allowed to cook for 1 hour, Then remove to a cool place for 24 hours. A tasty way of garnishing this sausage is by using a coating of colored or uncolored lard, and ornamenting with powdered sugar, or small sugar cakes.

Knockers.—Take 11 lbs. of raw, lean pork meat from the shoulder, 2½ lbs. of raw beef, and 4½ lbs. of fat pork. Chop all together very fine and add 6 oz. salt, 2 oz. ground pepper, ½ oz. of saltpetre, 1 oz. of caraway seed. Mix well together and stuff in hog casings. Immediately after it is made it should be hung in an airy place for 4 or 5 days; after becoming quite dry, should be smoked for 6 days. It is then ready for use and should be kept in a cool and well ventilated place. Note—If agreeable, some finely chopped garlic can be added to this sausage.

Roestwurst.—Take 11 lbs. of raw, lean pork, 4½ lbs. of good veal from the round, 3½ lbs. of fat pork, all chopped together fine. Add 6 oz. salt, 2 oz. ground pepper; mix well, adding 1 qt. of clear, cold water. Stuff in narrow hog or sheep casings. After tying the ends together, they are divided in the middle and twisted there, thus forming a two-link sausage from the original. They should then be smoked thoroughly for 24 hours. Should not be kept longer than 8 days, as they become hard and dry. They are prepared for use by putting them in boiling water for 3 or 4 minutes.

Saucisse.—These small sausages are made the same as Roestwurst with the addition of a little good wine, and a little grated lemon peel, in which case they must be eaten while fresh. If desired, a little cardamon seed may be added. Only the smallest sheep casings are used for this sausage.

Pork Sausage.—To make a good pork sausage, use about 45 lbs. of lean pork, and 12 lbs. of fat pork; chop together fine; add 12 oz. salt, 2 oz. ground pepper; mix together thoroughly and stuff in narrow hog casings. If these sausages are for immediate use, they are greatly improved by adding a little cardamon seed, and a small quantity of grated lemon peel. The proper way to cook them for the table is to fry brown in butter, which can be done in about three minutes. Pork sausages are very apt to burst in cooking. To avoid this, dip them into boiling water before frying.

Summer Sausage.—11 lbs. of lean, raw beef, 6½ lbs. of fat, raw pork; chop together moderately fine, and season with 6 oz. salt, 2 oz. ground pepper, and ½ oz. of whole coriander seed. Mix well together, adding about 1 gill of water, and stuff into beef rounds. The ends of these sausages are tied together. Smoke for 48 hours, and, if kept in an airy, cool place, they will remain good for at least 2 weeks, in any kind of weather. When ready to be eaten they should be boiled for about 10 minutes.

Summer Sausage.—To equal parts of good beef and lean pork, add ¼ of the amount of fat pork. Trim the beef free from sinews and beef fat; chop fine: then add the lean pork; chop again and add the fat pork in small squares. Chop until well mixed, adding salt and pepper

to suit the taste. Stuff into hog bungs or beef middle casings very tightly and hang in the open air 4 or 5 days. Smoke very slowly 3 to 5 days. To remove the white appearance that they sometimes have after being kept awhile rub with a cloth saturated with fat. This sausage may be kept from 4 to 6 weeks in winter time. By making summer sausage the same as above, but allowing the meat to be very coarse, it is called Salami. It will remain good perhaps a greater length of time. Care should be taken not to allow any unfilled places in the sausage casing, and no water should be added. Casings to be used for summer sausage should be thoroughly washed and soaked in water 24 hours before using, to entirely remove the salt.

Westphalien Sausage.—Take 11 lbs. of lean pork, 3½ lbs of fat pork, both raw. Cut these into very small cubes, and add 6 oz. salt, 2 oz. ground pepper; mix thoroughly. Stuff into narrow hog casings, tying the ends together, and hang in a cool, dry place for a few days before smoking. Should be smoked about 8 days. After this they can be kept in an airy place for a long time, and may be eaten raw with bread, or boiled, or fried with vegetables. They may be also eaten while fresh, if cooked.

Salami.—11 lbs, good lean beef, freed from all sinews, 3½ lbs. of lean pork, 3½ lbs. fat pork; chop all together fine, and add 8 oz. salt, 2 oz. ground white pepper, ½ oz. powdered saltpetre, and 1 glass of Rhine wine, in which 4 pieces of garlic have been soaked for 24 hours. Mix together thoroughly and stuff in large casings, bungs or bladders. Hang in the open air for 2 or 3 weeks, and then smoke from 10 to 12 days. Note—If Rhine wine is not obtained, good rum will answer.

Frankfort Sausage.—11 lbs. of lean, 5½ lbs. of flank, and 2½ lbs of very fat pork. Chop together moderately fine, adding 1 lb. of finely-chopped veal. Season with 5 oz. of salt, 2½ oz. of ground white pepper; add 1 quart of water. Mix together well, and stuff in narrow hog casings. These sausages are divided every 6 inches and twisted there, thus forming links. They are dried in an airy place, and then smoked for 48 hours. Before eating they are placed in boiling water for 5 minutes. If kept long, they become too dry for boiling, but in that case they are quite good eaten raw with bread.

Weinerwurst, or Vienna Sausage No. 1.— 2½ lbs. of veal chopped fine, 11 lbs. of streaked and 1 lb. of fat pork, all chopped together fine. Season with 5 oz. salt, 1 oz. ground white pepper; mix together thoroughly, adding 1 quart of water, and stuff in narrow hog casings. They should be divided and twisted the same as any link sausage. Three minutes boiling will suffice to cook them.

Weinerwurst No. 2.—To 18 lbs. of veal, add 72 lbs. of lean and 10 lbs. of fat pork. Chop finely and mix well, adding 32 oz. of salt, 10 to 12 oz. of ground white pepper (if black, ⅓ more) 1½ pints of water. Stuff and tie into sausages weighing 4 oz. each; smoke 48 hours. Weinerwurst may be made from salted or pickled meats the same as from fresh. Garlic may be added if liked. Potato flour causes the meat to adhere together and allows a sufficient quantity of water to be added to make dry meat more moist and palatable.

Weinerwurst No. 3.—To 5 lbs. of lean pork, add 2½ lbs. of beef and 1 lb. of fat pork. Chop finely and add ½ lb. of veal to every 100 lbs. of meat. Add from ¾ to 1 lb. of seasoning and 2 to 5 lbs. of best German potato flour, which will allow the addition of considerable water. Mix well and stuff into best English casings. Divide the sausages into equal parts and hang in an airy place for half an hour to dry. Smoke half an hour over a light fire, and finally an additional hour over a strong hot fire. Boil 5 minutes before being eaten. Weiner sausages will not keep long without becoming dry and unpalatable.

Pork Sausage.—Take 2 parts of lean and 1 part of fat pork, chop together fine, and season with 1 teaspoonful of ground pepper, 1 teaspoonful of salt, and 3 of powdered sage to each 1 lb. of meat. Make into a large loaf, placing the same upon a clean, flat dish. It is then ready for sale in any quantity.

Extra Pork Sausage.—Take lean meat—shoulders are the nicest—add from ⅓ to ½ more of fat meat, according to taste. Chop the whole fine, adding 2 lbs. of salt to 100 lbs. of meat. Season to suit—20 oz. of "Bell's" seasoning in 100 lbs. of meat giving the best results. Stuff in narrow hog casings—not too tight. If the sausage is to be used immediately, a very little of cardamon and ground lemon peel will add to the flavor. Potato flour is often

used in pork sausage, and preservaline, preservative or soly salt will keep it much better.

Cervelat Pork Sausage.—Take 11 lbs. of firm, lean pork free from all sinews, and 3½ lbs. of fat pork; chop together fine. Season with 5 oz. of salt, ½ oz. pulverized saltpetre, 1 oz. ground pepper, and ¼ oz. of whole pepper. Mix well together, and stuff into beef middles, stuffing quite tightly. The sausage is tied at the end, and remains straight. Should be kept in a cool, airy place for about 12 days, and then be smoked from 6 to 8 days. After smoking they should be kept in a moist room. If, after a long time these sausages become white on the outside, rub them with a woolen cloth dipped in a liitle lard until they appear glossy again. In winter they can be kept without smoking, 5 or 6 weeks. If this sausage is made of coarsely chopped meat, it will keep juicy a greater length of time.

Breakfast Sausage.—Chop 2 lbs. of lean pork, and add to it a teaspoonful of powdered sage leaves, teaspoonful of salt and a ¼ of black pepper; mix thoroughly and form into small cakes: put a tablespoonful of dripping into a frying pan, when hot cover the bottom of the pan with the sausage cakes, fry until nicely browned on both sides, remove them from the pan, add a tablespoonful of flour to the fat remaining in the pan, mix, add a half pint of milk; stir until it boils, season with salt and pepper, and pour over the sausages.

Cervelat Beef Sausage.—Take 22 lbs. of lean beef, rubbed perfectly dry with a clean cloth, 13 lbs. of fresh fat pork; chop together quite fine, and add 12 oz. salt, 1 oz. of pulverized saltpeter, 2 oz ground pepper and ½ oz of whole pepper. Mix sogether and stuff in middle casings as solid as possible. Should be tied at the end and remain straight. Hang in a dry place for 8 days and smoke for 6 days. They should then be kept in an airy place. In winter time this sausage will remain good for 6 weeks after smoking. Note—To give this sausage a nice red color, the salt, together with the saltpetre, is heated, and 1-30 oz. of cochineal is added to each pound of the mixture of salt. If the sausage is made of good meat as directed, this coloring is not necessary. It is used only where poorer meat is worked up.

Goose Cervelat Sausage.—11 lbs. of beef and 2 lbs. of suet are chopped together quite fine, adding 6 oz. of salt and 2 oz. ground white pepper. A few drops of Madeira wine, in which a little garlic has soaked for 24 hours may be added. The addition of the chopped lean meat of a roasted goose also improves the taste of this sausage. When the meat and spices have been thoroughly mixed, stuff in beef middles, tying the ends. They should then remain straight.

Homeopathic Cervelat Sausage.—22 lbs. of beef, completely freed from all sinews, and wiped dry with a clean cloth, is chopped quite fine. and 9 lbs. of fat meat added. Both are chopped again. This must be mixed thoroughly with 10 oz. of kitchen salt, and stuffed into beef middles. The ends are tied. and the sausage kept straight. They should be kept in an airy place until they have become quite firm, when they are ready to be eaten. If kept in a cool place they will remain good for at least a year.

Tenderloin Sausage.—Take the tenderloins, cut them as near the shape of a sausage as possible, rub with hot salt and place for 2 weeks in a vessel containing a solution of 17 oz. of salt boiled in 5 pints of water; remove, wash and stuff tightly in beef bungs. Smoke for 2 weeks.

Beef Sausage.—Chop 1 lb. of uncooked beef and ¼ lb of suet, mix and add a teaspoonful of salt, ¼ teaspoonful of white pepper and ½ teaspoonful of sage, mix again, make into small round cakes and dredge with flour. Put 2 tablespoonsful of dripping in a frying pan, add a slice of onion, cook until the onion turns a delicate brown,then fry the cakes quickly on both sides and serve very hot.

Beef Sausage.- -Take 6 lbs. of lean beef and 3 lbs. of suet; chop together and season with sage, allspice, pepper and salt. Stuff in beef rounds.

Bologna Sausage No. 1.—Use lean, fresh meat—trimmings and cheek meat. Hearts may be added if they do not exceed ¼ of the rest. Chop together very fine. While chopping, add spices and seasoning, and from 32 to 36 oz of American salt, or 6 oz. less of Liverpool. To every 100 lbs. of beef add 5 lbs. of pure fat, either fresh or salted pork. When the beef is nearly chopped, add from 1 to 1½ lbs. of the best potato flour and sufficient water to suit. Mix thoroughly. Stuff in beef rounds, middles or bungs,

though the rounds are more generally used. Tie the ends together into rings 24 inches long. Smoke with hickory wood and hickory sawdust if possible, as that gives a better color and flavor. Remove when colored. Cook in boiling water. When the bologna is done it will rise to the top. 2 lbs. of the Stephen's bologna spice to 100 lbs. of meat is the best and cheapest seasoning that can be used. This contains no salt.

Bologna Sausage No. 2.—To 70 lbs. of beef add 40 lbs. of raw, fat pork; chop together and add 27½ oz. salt, 7 oz ground pepper, 2 oz. ground coriander, stuff in beef rounds, smoke for 48 hours, and they will keep at any time of the year at least 2 weeks. To cook them it will require about 10 minutes.

Extra Bologna Sausage,—Use equal parts of fresh beef and fresh pork. Add to this one-tenth of the amount of bacon. Chop together finely, adding seasonings to suit. To every 3 lbs. of meat, use 1 oz. of good salt. In adding potato flour, use 2 oz. of the best flour to 1 lb. of meat; and instead of using water, take the broth used in cooking beef bologna or in cooking meats for bologna. Stuff into middles from 10 to 12 inches long and hang up to be smoked. Smoke from 2 to 12 hours, according to fire and taste. If made right, this bologna will keep 2 weeks in any ordinary weather. Seasoning with spices. To every 100 lbs. of meat add 16 oz. of the best Singapore pepper and 2 oz. ground coriander.

Head Cheese No. 1.—Take 1 head that has been in brine for 2 weeks, with 1 head fresh; add 1 heart, 1 brisket, 1 lamb or mutton head if you wish. Boil until the bones come off easily. Then chop moderately fine, add pepper and salt for seasoning. Stuff bungs or muslin bags as full as you can with the hands; tie ends; lay on boards and press with light pressure.

Head Cheese No. 2.—The head of the hog, the rind of the sides on which the fat has been left ½ inch thick, and neck pieces, are usually made into head cheese. Cook thoroughly and cut into strips of from 1 to 1½ inches in length, mix with it 5¼ oz. salt, 2 oz. ground pepper, 1¼ oz. whole caraway seed, and if intended for immediate use, the grated rind of 1 lemon. The whole is to be well mixed. Stuff in hog's stomach or bladder. Cook from ½

to ¾ of an hour. Remove and place between two flat boards, on the top of which place a 50lb. weight. This will give them the flat appearance wanted; remove the weight after 24 hours. Head cheese may also be smoked, but if left to be smoked 4 or 5 days they become hard.

Head Cheese No. 3.—Take 28 lbs. of side and 28 lbs. of fat and lean neck meat from a hog, 58 lbs. pickled veal cut from the leg, 12 pickled calves' or hogs' tongues, all of which is to be cooked and cut into strips and mixed with 10 lbs. of lean and 6 lbs. of chopped pork, 20 slices of onion which has previously been fried in butter, 18 oz. salt, 9 oz. ground pepper, 1 ground lemon peel. Stuff in hogs' bladders, boil 1 hour, and treat as in head cheese No. 1.

Head Cheese No. 4.—Have the head nicely cleaned and boil it until very tender. Chop quite fine, and season while hot with salt, pepper, sage, and a little clove. Put in a deep dish and cover with a plate that is smaller than the dish, that it may rest on the meat. Place on the plate a very heavy weight, and let it stand for 4 hours. This makes the famous hogs' head cheese.

Mosaic.—Use 2½ lbs. fat and 4½ lbs. lean meat from a hog, 4½ lbs. raw veal, 2½ lbs. lean, raw mutton, 2½ lbs. lean, raw beef, and 2½ lbs. raw salt pork; chop all together fine and 1 lb. sardines, freed from all bones, and tail removed. To this mass add ½ lb. Pistachio nuts boiled in ½ bottle of wine, and freed from all shells. Season with 5 oz. salt, 1 oz. ground white pepper, ¼ oz. of mace, ½ oz. cardamon, 3 medium sized grated onions, and the yolks of 6 eggs. Kead the whole together well. This mass is now used as if it were mortar between the following ingredients that form the mosaic. These are: 2½ lbs. pickled boiled pork cut into long strips, 1 pickled boiled beef tongue, 6 pickled boiled pigs' tongues, 1 slice of summer sausage 1½ inches thick (casing removed) 1 slice of blood pudding, 1 slice of good liver sausage, 1 slice of boiled ham, 1 lb. of dried beef; all of the above cut the size of the piece of summer sausage. If desired, deer or rabbit meat may be used. To unite these articles, a bladder is usually chosen, and into it a layer of chopped meat is placed. Upon this a layer of the slices of meat is laid in such a manner that they will lie parallel to each other. Then again, a layer of filling and layer of slices. Arrange them in the most variegated order possible. Repeat this,

being careful that the spaces between are carefully filled until the whole is used. The bladder is now wrapped in linen, twine wound around it tightly, and the whole boiled for 1½ hours. It is then put into cold water for 10 minutes, and then removed to a cool place, to set for 24 hours after which the linen may be taken off, and the bladder with its contents coated with lard and garnished. It is generally served with the following sauce: Take the yolks of 4 hard boiled eggs rubbed fine, ¼ lb. of finely chopped sardines, 2 oz. good mustard, 1 medium sized grated onion a little grated lemon peel, a little sugar, ½ pint of wine vinegar, and 2 tablespoonsful of sweet oil, rubbing the whole together thoroughly and pressing through a fine sieve.

Jelly Sausage No. 1.—Take 4½ lbs. of pork rind with a little fat upon it, 1 beef snout, 8 calves' feet, 3 pork shanks, 8½ lbs. veal. Boil all together until quite tender, remove all the bones, and chop fine. Then add 1 qt. of wine vinegar, 1 oz. salt, ½ oz. ground pepper, ½ oz. allspice, ½ oz. caraway seed, ½ oz. cardamon, and the finely chopped peel of 2 lemons. After mixing thoroughly, this mass is boiled in an earthen dish for about 2 minutes. It is then poured into another dish the shape of which the sausage is to take. It should be allowed to cool until it forms a jelly, which usually takes about 24 hours. Is then cut in slices and served, and usually eaten with vinegar, oil and onions.

Jelly Sausage No. 2.—Take from a tender pig the belly and neck rind with about ½ inch of fat upon it, boil, but not too soft. Then place a square piece of linen over a round dish kept for this purpose in such a manner that it extends over the dish about the length of its diameter. A layer of the rind is now placed upon the linen in the dish with its fleshy side upward. Then take the thick shanks of a pig, and half of a pig's head, boiled very tender, but not so that it will fall to pieces, and cut into long, thin strips; (a few pickled calves' or pigs' tongues can also be added.) A mixture of 2 oz. salt, 1 oz. ground pepper, ½ oz of caraway seed and a finely chopped lemon peel is used for seasoning. When this is prepared, a layer of cut meat is placed upon the layer of pig's rind in the dish and some of the spices sprinkled over it. Then another layer of meat is added, and sprinkled in the same manner. Repeat

this process until all the meat and spices have been used. Of course care must be taken that the spices are equally distributed throughout the meat. Now take some of the remaining belly and neck rind and cover the whole with it, placing the fleshy side down. The ends of the cloth are then tied closely over the whole and the filled cloth is hung in a kettle of boiling water for 2 hours, when it is removed and placed under a weighted board. After 24 hrs. the cloth can be taken off, and the jelly is ready for use. With this jelly, which may also be garnished, the sauce described in common stuffed pig's head No. 1, may be used.

Jelly Pie.—Take 1 pig's head, 3½ lbs. rind from the belly, 12 calves' feet and 3½ lbs. veal. Boil together until quite tender. Remove all bones and chop fine; after which pour this mass in an earthen dish. Pour 1 quart vinegar over it, and add 1 oz salt, ½ oz ground pepper, ⅛ oz ground cardamon, ¼ oz ground cloves, ¼ oz ground coriander, ¼ oz caraway seed, and the finely chopped peel of 2 lemons. Mix well and boil for a short time in the aforesaid earthen dish. Have ready a form made of tin, upon the shape of which much of the appearance of the pie depends. Line this form with mixed pickles of cauliflower, Turkish wheat, mushrooms, small green beans, capers, small onions, green plums, small gherkins and sour cherries. Arrange them in variegated patterns with as much taste as possible. Place thin slices of lemon in a circle upon the bottom, fill the space in the center in the shape of a star, using some of the pickled articles for it. Now red jelly is carefully poured over this with a spoon so that the design will not be disturbed. When it has become cool, the meat jelly which has also cooled somewhat, is poured into the form, or several such arranged the same way, and is then set in a cool place for 24 hours. After that the form is held in boiling water for ¼ of a minute, and then inverted upon a large dish or clean board, when the mold is easily removed. This must be done quickly, so that the jelly will keep its perfect appearance. The sauce used for garnishing is made as follows; 1 pint of wine vinegar, ¼ oz whole cinnamon, ½ oz cassia buds, ¼ oz whole cloves. Boil together in an earthen dish for 10 minutes, then strain. To this add ½ oz. red and ½ oz. white gelatine; twirl all together. For use, this jelly must be only warm enough to just flow. The sauce described is Mosaic can also be used.

Meat Pie.—Take 4 lbs. raw, lean pork, 2½ lbs. raw veal, 2½ lbs. raw beef, 2½ lbs. fat raw pork, 11 lbs. sardines, freed from all bones, the whole chopped together fine, and season with 4 oz. capers, 4 oz. salt, 1 oz. ground white pepper, ⅛ oz. ground cardamon, the chopped peel of 2 lemons, and the yolks of 6 eggs. The whole is kneaded into a firm dough and a little grated wheat bread added. A tin or earthen form is greased on the inside with butter, the the dough pressed into it, butter thickly spread over the top and grated wheat bread strewn upon this. The whole is now put in the oven and baked. While baking, it should be basted often with butter, and more crumbs be added. When cool, the pie will easily come out of the form, and can be garnished with lard and parsley, as in stuffed pigs' head.

Italian Meat Pie.—Use 1 pig's liver, prepared as in liver sausage, 1 lb. of fat and 1 lb. of lean, raw pork, all chopped together very fine. Season with 2 oz. salt, ½ oz. ground pepper, and the yolks of 6 raw eggs; the whole mixed well together. Now cut into broad strips, add 3⅓ lbs. of goose liver, and ½ lb. of prepared truffles. The inside of a tin or earthen form is then greased with lard, and into this a layer of the mixture is placed, then a layer of the goose liver, with truffles strewn upon it. This is repeated until all of the mixture is used, leaving the upper layer of meat. It is not necessary to make the layers very thin, as generally 2 layers of goose liver are sufficient for the whole. The pie is now baked the same as a common cake. When done, which can be told by piercing it with a clean broom straw, (the dough sticking to the straw if not done) the pie is taken from the oven and entirely covered with melted lard, several pounds of the same being required. It is then set in a cool place, where it must remain for 24 hours. The tin form may be removed by holding for a few seconds in boiling water and inverting upon a flat dish. The pie can be garnished with colored or uncolored lard, the same as pigs' head.

Puff Paste Pie.—The puff paste of this pie can be obtained from a confectioner, or may be made as follows:—Use very firm, unsalted butter if possible. Wash it several times until all particles of salt and milk are removed. Then roll into a layer about ½ an inch thick, trim square and place in clear, cold water, letting it remain some time.

Now take 1 lb. of butter and 1 lb. wheat flour, both of which have been in a cool place. Mix with these the yolk of 1 egg and a little cold water, knead the whole into a dough, which must be of the same consistency as the flat piece of butter. To effect this, the water should be added gradually and in small quantities. Knead the whole until the surface of the dough appears quite smooth. After this is accomplished, the dough is laid upon a bread board strewn with flour, and rolled into a flat piece twice the size of the first piece of butter. Now take the square piece of butter which has been carefully dried, and place it diagonally upon the dough, that is, so that the sides of the butter are turned towards the corners of the dough. Then bring the corners of the dough over, and entirely cover the butter. Turn the whole mass so that the upper side lies next the board strewn with flour. The whole is now rolled out again to half the thickness of the finger. Care must be taken that it keep its rectangular form. Fold a little less than ⅓ of it upon itself, and then the remaining part again over this. Roll the whole out again to the same thickness as before, and repeat the operation of rolling out and folding several times. Thus the puff paste is ready for use, and is composed of alternate layers of butter and dough. For puff paste pie of goose liver, the nicest and largest goose livers are chosen. Cut them into two slices the thickness of the finger. These are then stuffed with pieces of prepared truffles the size of a hazlenut. Take 3 slices of puff paste made as above, of which one is exactly the size of the liver slice and the other two a trifle larger; upon one of the larger slices of puff paste place a slice of goose liver and upon this the small slice of puff paste, then the other goose liver slice, and lastly the second large slice of paste. The edges of the upper and lower puff paste are now pressed together, the whole forming a pie, which is then baked.

Liver Pie.—For this pie, only the very latest fat goose livers should be used, and they should weigh at least 2½ lbs. each. A soup tureen is used in making this pie. Take the goose liver, and cut into 2 or 3 flat slices, stuff these with 4 oz. of prepared truffles, then ½ lb. lean, raw pork together with the trimmings of the goose liver, are chopped together very fine. Season with ½ oz. salt, a little ground pepper, and a little mace. The inside of the soup

tureen is now coated with lard, then a layer of the chopped meat, and a layer of the liver is alternately put into it. Arrange so as to leave the upper and under layers of chopped meat. Then close the tureen with the lid and hang it or set it in a kettle of boiling water. After the pie is done, the tureen is removed and is not uncovered until the whole is perfectly cool. Then the lid may be taken off and the pie covered with a coat of lard. The lid is replaced and the whole set aside until it is to be used. If the tureen can be hermetically sealed, the pie will remain in good condition for any length of time.

Sausage Pie.—Take 3⅛ lbs. lean raw pork, 3⅛ lbs. streaked pork, 1 lb. raw veal. Chop the whole together fine, and add 1 oz salt, ¼ oz ground white pepper, a little cardamon, a little grated lemon peel, the yolks of 2 raw eggs, and a teacupful of clear cold water. Rub the mixture together thoroughly and stuff into sheep casings. They are dried in the air for 24 hours. Puff paste (as described in puff paste pie) is wrapped around each sausage and the whole baked. They can be eaten warm or cold.

Italian Meat Pie.—Take 4½ lbs. pigs' liver and 1 lb. of pork; chop the whole together fine and add 1 lb. goose liver; then chop again, and to this add 2 oz salt, ½ oz ground pepper, ½ oz ground cardamon, a little mace. Mix the whole thoroughly with the yolks of 4 eggs. A tin form is then used, covering the inside generously with lard Place 2 strips of very fat raw pork upon the bottom, and upon this a layer 2½ inches thick of chopped meat; then again 2 more strips of fat pork, and upon this the remainder of the meat. The whole is now set in the oven, leaving it uncovered to bake. When done it is removed, and melted lard poured over it until the whole is entirely covered. The form with its contents is placed in a cool place for 24 hours. The form is removed by holding in hot water for a few seconds. It is garnished to suit the taste of the maker.

Ham Balls.—Chop cold cooked pieces ot ham, season with pepper, chopped parseley, or a little sweet majoram. Add 4 tablespoonsful of stale bread crumbs to 1 gill of milk, stir and cook until thick, add the yolks of 2 eggs, take from the fire and add 1 cup of the chopped ham, mix and stand away to cool. When cold, form into balls, dip

into beaten egg, then into bread crumbs, and fry in smoking hot fat.

Pickled Chicken.—Boil 3 chickens until the meat will fall from the bones; remove the meat as whole as possible and put into a stone jar; add to the pint of water in which they were boiled enough vinegar to cover the meat; season with cloves, allspice, pepper and salt, and pour hot over the chicken.

Hamburg Steak No. 1.—Chop 1 lb. of lean beef, add to it 1 tablespoonful of onion juice, ½ teaspoonful of salt, ¼ teaspoonful of black pepper; mix well together. Moisten the hands in cold water, take 2 tablespoonsful of the mixture and form with the hands into small round cakes or steaks. This quantity should make 8. Put 2 tablespoonsful of butter in a frying pan; when hot put in the steaks, brown on one side, then turn and brown the other. Dish them, add a teaspoonful of flour to the butter remaining in the pan, mix until smooth, add ½ pint of boiling water, stir constantly until it boils; add salt and pepper, and if you like, a tablespoonful of Worcestershire sauce; pour this over the steaks and serve; or they may be broiled same as plain steak, seasoned with salt and pepper and spread with butter.

Hamburg Steak No. 2.—Chop a piece of tender beef, both fat and lean. Then add grated bread crumbs, onion and parseley, minced fine, season with pepper and salt, grated nutmeg and lemon peel. Mix all together and moisten with egg well beaten. Roll into balls. They are usually served by dipping in flour and frying on both sides.

Chopped Steak.—Take a raw sirloin steak, remove the bone and chop fine. Season with salt and pepper, make into a large flat cake about ½ inch thick. These are usually fried in butter; brown on both sides.

Cannelon.—Chop 1 lb. of uncooked lean beef, add to it the yolk of an egg, a tablespoonful of chopped parseley, a tablespoonful of melted butter, 2 tablespoonsful of stale bread crumbs, a teaspoonful of salt, and ¼ teaspoonful of pepper. Mix all well together, and form into a roll about 6 inches long and 4 inches in diameter; wrap in greased paper and bake in a quick oven 30 minutes. When done.

remove the paper and serve on a heated dish with brown sauce poured around it.

Mince Meat No. 1.—Cover 2 lbs. of beef with boiling water, simmer until tender, and stand aside over night to cool. In the morning chop it. Shred and chop 2 lbs. of beef suet. Pare, core and chop 4 lbs. of apples. Chop 1 lb. of citron, ½ lb. of candied lemon peel, and ½ lb. of candied orange peel. Stone 2 lbs. of layer raisins. Pick, wash and dry 2 lbs. of currants, and stem 2 lbs. of seedless raisins. Mix all these together, and add the juice and rind of 2 oranges, 2 lemons, 2 nutmegs, grated, ¼ oz. of cloves, ½ oz. of cinnamon, ¼ oz. mace, and 1 teaspoonful salt. Mix again and pack in a stone jar Mix 1 qt. sherry or good homemade wine with 1 qt. good brandy, pour this over the mince meat, cover closely, and keep in a cool place. This will keep nicely all winter. When a quantity is needed for use, dip it out and thin with cider or wine.

Mince Meat No. 2.—1 quart of chopped meat, the same quantity of chopped suet, 3 qts. chopped apples, 1 lb. of raisins, 2 lbs. currants, ¼ lb. citron, 1 nutmeg, 1 tablespoonful each of cloves, cinnamon and allspice, 1 qt. of cider and 1 lb. sugar. Mix the apples, meat and suet together, boil the other ingredients and pour the hot liquid over the mixture. Add ½ pint of brandy.

Beef Tea.—Chop lean beef very fine, and to each pound allow 1 pint of cold water. Add the water to the meat, which should be in an earthen or porcelain lined vessel, and stand it in a cold place for at least 2 hours, stirring frequently with a wooden spoon, then place it over a moderate fire to gradually come to simmering point, then strain and press the meat thoroughly. Stand the liquid away to cool. When cold, remove every particle of fat from the surface, and it is ready to use.

Essence of Beef.—Chop some lean, tender beef, put in a bottle and cork tightly. Set the bottle in a pot of cold water; let the water boil and keep the bottle in it for 6 hours. The heat of the water will extract all the juice from the beef in the bottle.

Veal Loaf.—Chop 3½ lbs. of uncooked veal and ½ lb. of ham, add 1 cup of stale bread crumbs, 1 teaspoonful of salt, 1 of onion juice, ½ teaspoonful of cloves, same of sage

and pepper, and 2 well beaten eggs; mix all well together and form into a square loaf. Put it in a baking pan, brush it over with egg, and bake in a slow oven for 2 hours, basting 2 or 3 times with melted butter. Serve cold; cut in thin slices.

Meat Loaf.—Boil 2 lbs. of veal or beef until tender, chop, add 2 eggs; 6 Boston crackers rolled fine, 1 tablespoonful of salt, 1 tablespoonful of pepper, 1 teacupful of water; pack in a pan and bake 1 hour. To be eaten cold; sliced thin. It is very nice for tea.

Beef Cakes.—Chop some beef that is rare, with a little fat bacon or ham, season with pepper, salt and a little onion; mix well, and form into small cakes. Fry them a light brown, and serve with a good gravy made of soup stock thickened with brown flour.

Haggis.—Chop the uncooked heart, tongue, and half of the liver of a sheep and mix with them ½ their weight of chopped bacon, add ½ cup of stale bread crumbs, the grated rind of 1 lemon, a teaspoonful of salt, ¼ teaspoonful of black pepper, and 2 well beaten eggs; pack this into a well buttered mould, cover, place it in a kettle partly filled with boiling water, and boil slowly for 2 hours. When done, turn it on a dish, and serve it plain.

Stuffed Chicken.—In removing the skin of a chicken, care should be taken not to cut open too far at the breast. The skin can be drawn from the flesh without any difficulty. The head is cut off, while the feet, with their muscles, remain. The toes are removed at the first joint. The opening made in the breast is sewed up, and the stuffing filled through the open neck. For filling, all the meat of the chicken is boiled tender, chopped fine; and mixed with 1 lb. of finely-chopped boiled pork, and 1 lb. of chopped goose liver. Season this with 1 oz. salt, ¾ oz. ground white pepper, and ½ lb. prepared truffles, cut in long strips. This mixture is stuffed through the neck of the chicken, which is then sewed up; the chicken is now wrapped in linen and boiled for ½ hour. Is then taken from the boiling water, cooled in clear, cold water for 1 minute and placed in a cool room for 24 hours. The linen may then be removed, as the meat will then have become firm. In garnishing this, use brown jelly from veal roast, slices of red beets and small Turkish wheat. Another way to cook

capon is by roasting rare in butter, in place of boiling.

Stuffed Turkey.—The removing of the skin and the stuffing are done exactly the same as with stuffed chicken the filling being made as follows: 4½ lbs. of finely chopped boiled pork, 2½ lbs. finely chopped boiled veal, and 4½ lbs. finely chopped raw goose liver. Season with 2 oz. kitchen salt, ½ oz ground white pepper, and 1 lb. prepared truffles, cut in slices. Add the yolks of 6 raw eggs. Mix the whole well and knead into a dough. As a turkey is larger than a chicken, it must be boiled ¼ hour longer. It can also be roasted instead of boiling. The garnishing for wild boars' head may also be applied to turkey.

Smothered Meat.—The tough ends of sirloin steaks and other pieces not fit for boiling may be chopped, seasoned with salt and pepper and a few bits of butter; put this in a baking pan, cover with another and bake in a quick oven about 20 minutes. Serve with its own gravy.

Stuffed Pig's Head No. 1.—If the head of a pig is to be stuffed, it must be carefully cleaned and free from any bruises or marks. In cleaning, it should not be scalded too hot, or it will injure the head, and must be perfectly clean so that not a bristle can be found. The head with the neck is severed from the body. All the neck, cheek and head rind is taken off, leaving about ½ inch of fat, upon them. In peeling off the rind, cut from the neck towards the snout. When the latter is reached, cut off the under jaw-bone and the nose about 3 inches back, letting it remain in the rind. The head is now sewed up in such a way that the shape of the pig's head and the opening at the neck remain. The sewing had better be done by a saddler. The covering is now ready for the stuffing which may be prepared as follows: 6½ lbs. boiled salt pork, 4½ lbs. raw lean pork, 3⅓ lbs. raw veal, 2½ lbs. lean beef, 2½ lbs. fat pork; chop together fine; then season with 2 oz. salt, 2 oz. ground pepper, 6 small pieces of garlic, 2 grated onions, yolks of 4 eggs, and 4 oz. Pistachio nuts, previously boiled for ¼ of an hour in 1 gill of wine. After the wine has cooled it is also added. When these articles have been well mixed, cut 6 boiled pickled pigs' tongues or beef tongues into strips, distributing these carefully through the mass. Stuff all into the pig's head through the opening left for this purpose. After which

the opening is closed. The above quantity of stuffing is just sufficient for a medium sized pig's head; but should the head be larger or smaller, the ingredients must be increased or diminished accordingly. The head is now wrapped in clean, white linen, and heavy string wound about it, being careful not to injure the shape. The whole is boiled over a moderate fire for 1½ hours. It is cooled in clear, cold water for 10 minutes, then placed upon a flat dish for 24 hours to become solid, after which the linen covering may be removed. The head is now ready for use. A nice way to serve is with a sauce made as follows: 4½ lbs. hard boiled yolks of eggs, a handful of parsley, and several capers; chop together fine. Grate in 1 onion and the peel of ½ lemon. Add 1 spoonful of mustard, 1 gill of wine vinegar and a little sugar. The whole is mixed and rubbed together thoroughly, then pressed through a fine sieve. Another sauce may be made as follows: 1 gill of wine vinegar, a little parsley, 6 small onions chopped and fried in butter, 1 oz. capers, 1 oz. mushrooms chopped fine and boiled in vinegar, 2 oz. mustard, 5 oz. cleaned and chopped sardines (bones being removed) the chopped peel and juice of 1 lemon, 1 medium sized grated onion, 1 oz. of powdered sugar, and 1 oz. of sweet or olive oil, all mixed and rubbed together thoroughly, and then press through a sieve. Attention is called to the fact that the stuffed pig's head is seldom served without being garnished. This may be done as follows: Melted, but not too hot lard is poured over the whole pig's head. This must be done in a cool place, and can be accomplished best in winter. When the coating, which is to be very thin, has become quite firm, a paper funnel (the lower opening of which must not be larger than a knitting needle) is half filled with lard and then closed at the top. It is taken in the hand and gently pressed, the lard being forced through the lower opening of the funnel and guided in such a manner that it will form different figures and designs upon the head, according to the taste of the manipulator. The head can also be garnished with colored sugar or small sugar cakes, and above all, it must not be forgotten to provide the eye sockets with glass eyes.

Stuffed Pig's Head No. 2.—This does not differ from No. 1, except in the filling, which is prepared as follows: Chop very fine 6½ lbs. lean pork, 4½ lbs. veal, both of

which have been boiled, adding 4½ lbs. raw fat pork, and 1 lb. sardines, freed from all bones. Season with 6 oz. salt, 2 oz. ground pepper, ⅛ oz. cardamon, and ½ lb. each of Pinione and Pistachio nuts, previously boiled in 1 pint of wine for ¼ of an hour, using also the wine after it has cooled; then add 6 small chopped onions, fried in butter, and the raw yolks of 6 eggs. After all this has been well mixed, take 1 large beef tongue and 4½ lbs. of pickled boiled pork, both cut into strips, and distribute them among the whole, then pour the mass into the pig's head. It is treated the same as pig's head No. 1.

Stuffed Wild Boar's Head.—Although the head of a wild boar should really be used for this purpose, the head of a common black pig is more frequently taken. The bristles are singed off over a good coal fire, and the skin is removed in the same manner as in stuffed pig's head No. 1. The filling is prepared as follows: 4½ lbs. of lean boiled pork, 2½ lbs. boiled veal, 2½ lbs. fat raw pork, all the lean meat of 2 roasted geese; chop together very fine, and add 4½ lbs. finely chopped goose liver. Season with 5 oz. salt, ½ oz. ground cardamon, 2½ lbs. prepared truffles, cut in strips, and the yolks of 4 raw eggs. Mix the whole together thoroughly, and proceed the same as in pig's head No. 1. This black pig's head is not coated with lard before garnishing.

Suckling Pig.—A pig about 3 or 4 weeks old is butchered, scalded, in not too hot water, and carefully cleaned. Care must be taken that the skin of the pig is not injured. In case of fine hairs remaining, they may be singed off. In cleaning the pig, it must not be cut open its whole length. After being cleaned, the ribs are cautiously loosened from the back bone, and the whole, together with the bones of the head, carefully taken out. The eyes are now removed and the pig salted, until the stuffing is prepared. For this use 2½ lbs. raw lean pork, 4½ lbs. fat goose liver, and a few small onions fried in butter. The whole is chopped together until quite fine. Then add 1½ lbs. prepared truffles, cut in strips, 2 oz. salt, 1 oz. ground pepper. Knead the whole together, adding the yolks of 6 eggs, and stuff into the pig, being careful that the pig retains its shape. The opening in the belly is then sewed up, and the whole laid upon a few small sticks in the bot-

tom of a frying pan. The pig must lie on its belly while roasting, the front legs stretched forward, while the hind feet are placed under the hams. The back is covered with slices of bacon to keep from browning too fast. Two hours is generally sufficent for roasting. The pig is then placed upon a flat dish, and can be garnished and decorated to suit the taste.

CHAPTER VIII.

Dressed Poultry.—In preparing Poultry for market do not feed for at least 12 hours and it would be better not to give food for 24 hours before killing, but during that period the poultry should have plenty of water. In case any fowl or turkey is found to have food in the crop after having been killed, it should be removed by making a short clear cut incision in the crop and turning it inside out, and after the food is removed, replacing it carefully. Never attempt to force the food through the mouth as that is liable to cause discoloration.

Killing.—Opening the veins of the neck as practiced in former years for killing is now obsolete, and nearly all the poultry of late years has been killed by cutting through the roof the mouth to the brain with a sharp pointed knife. To ensure the arrival of poultry in good condition the blood must be drained from the body as thoroughly as possible and to gain this most essential point the killing must be done carefully and only by a practiced hand. If the fowl is cut too deep and hard sufficient to cause instant death, the blood will not flow freely and the feathers will set and be difficult to remove, especially if it is desired to dry pick. If the cut is properly made to reach the brains and paralyze the fowl, it relaxes all the muscles the blood will flow freely and the feathers may be easily removed before the fowl is actually dead.

Dressing.—There are two methods of dressing poultry for market—dry picking and scalding. As a rule dry picked turkeys, chickens and fowls have the preference when the stock is in perfect condition but lean poultry always looks poorly when dry picked and turkeys and chickens should never be dressed that way except when fat and in fine condition. Stock carries better when dry picked which is one of the reasons of the preference. but when

wanted for immediate use handsome scalded poultry sells as well and often better than dry picked especially at the holiday seasons. For shipment to the New York market the heads should always be left and the intestines not drawn.

Dry Picking.—Immediately after killing, carefully remove the feathers cleanly, using the greatest care not to tear the skin. If the poultry is to be packed in ice for immediate shipment it should be placed in water of natural temperature for about ¼ hour and then thrown in ice water and allowed to remain 8 or 10 hours when it will be in proper condition for shipment.

If the dry picked poultry is to be packed dry for cold weather shipment it should be hung up by the feet in a cold place where it will not freeze and left until the animal heat is all out and the fowl thoroughly cold and perfectly dry. Any animal heat in the body or moisture on the skin is almost sure to cause the poultry to arrive at market in more or less poor condition.

Scalding.—For scalding poultry, the water should be at the boiling point but not actually boiling; the bird being held by the head and legs should be immersed and lifted up and down in the water three or four times—this makes picking easy. When the head is immersed it turns the color of the comb, and gives the eyes a shrunken appearance which often leads buyers to think the fowl has been sick. The feathers should then be at once removed from chickens, fowls and turkeys, pin feathers and all, very cleanly and without breaking the skin. Ducks and geese after being scalded should be wrapped in a cloth for a few minutes only, then the down will come off easily with the feathers. All scalded poultry should be plumped after picking by being dipped two or three seconds into water, nearly boiling hot and then at once into cool water of natural temperature and left for 15 or 20 minutes. If the scalded poultry is intended for immediate shipment packed in ice it should be changed from the cool water to that of lower temperature but not ice water, and allowed to remain about 1 hour and then changed again to ice water and left 8 or 10 hours when it will be thoroughly cold and in condition to pack.

If the scalded poultry is intended to be shipped dry in

cold weather it should be removed from the cool water and hung up by the feet in a cool place but not where it will freeze, until the animal heat is entirely out and the fowl perfectly dry when it will be ready to pack.

Great care should be taken to guard against over scalding or slack scalding. The former is apt to cause the yellow cuticle to loosen and rub off which gives the poultry a poor appearance, while slack scalding is apt to cause the poultry to arrive in sticky or slippery condition.

Hog Dressed Calves.—Care should be taken to dress the calf as neatly as possible, as they always command more attention and are the first to clean up on a weak or declining market. Large quantities of calves are received in the markets which are more or less bloody and mussy, either from ignorance or carelessness of the shippers, and they are sold much lower than they otherwise would, so that if shippers will observe these instructions closely they will be repaid for their little extra trouble by larger returns. Previous to killing, the calf should not be fed for a few hours, nor be driven or worried, but should be perfectly quiet. Calves from 3 to 6 weeks old and weighing from 80 to 110 lbs. are the most desirable, although slightly heavier veals if very fine sell well, and very heavy calves, and such as have been fed upon grass, or partly upon buttermilk, have a demand at certain seasons, but at low prices. Calves under three weeks of age, weighing under 60 lbs., are called "Bobs," and are liable to be seized by the sanitary authorities as unfit for food.

After killing, the calf should be hung up by the hind legs, and the heart, liver, lights, and all the entrails removed, particularly the rectum and windpipe, so that the air can circulate freely through the calf. Be careful not to disturb the covering of the kidneys, and do not split the calf open through the breast or hind quarters, but only from the bag to the breast bone. Do not leave the head skin on, as the buyers expect it to be allowed for, or have it cut off before weighing the calf. Cut off the legs close to, but just below the knee joint. Carefully wipe out the blood with a damp cloth. Let the calf hang in a cold place, where it will not freeze, until perfectly cool and hard and animal heat entirely out before shipping. In warm weather fill the calf with ice and sew it up, but otherwise the calf should never be sewed. Fasten the tag

with your name on between the hind legs, and ship by express. The haslet, heart, &c., should be shipped separately in a box.

CHAPTER IX.

How to Build a Good Ice House.—In regard to location have it, when possible, by itself—not in a hollow, or where water can run into it from a bank. Having selected this, prepare the bottom. If the soil is sand or of a porous nature, it will need no drain; but if not, great care should be taken to arrange for drainage. In an ordinary house, dig a trench through the center 30 inches wide and 12 inches deep. Fill this with loose stone to within 3 inches of the top, and slope all parts of the bottom to this drain. Then fill to the top with shavings and straw, covering over with loose boards. You will then have a perfect drain that will carry off all water and let in no air. The foundation is better of stone or brick, if not, set posts in the ground to build on. Set posts 6x6 at the corners and every 10 or 12 feet between, filling between these with 2x4 studding set flush with the outside. Put boarding on this, on the boarding nail 2x4s, putting the outside boarding on them. This makes an air space of 4 inches. Now set inside another set of 2x4 studding which will leave a space of 10 inches for filling; ceil between this and fill with sawdust or shavings. Be sure it is filled solid and dry. You now have the body of the Ice House. With an air space of four inches, and inside 10 inches of filling, making a perfect house that will not warm through. Have the inside smooth so that the ice will settle and not catch. Make an ordinary truss roof. The roof should project at least two feet, and can be of shingles or boards. The loft inside, it is well to board over, as it stops all heat from the roof. Openings to the air should be as few as possible and made to close tight.

If you follow these directions you will have a perfect house that will keep ice with a small percentage of loss. If a cheaper or poorer house is wanted you can leave out the air space and fill solid with shavings or saw dust, but filling should be 10 to 14 inches thick. Whitewash the house; it costs but little, and will make it last a great deal longer.

In regard to filling: The usual way is to cut ice in blocks 22 inches square. If of even size, commence putting in on the edge, keeping 3 or 4 inches from the edge of the house. Set in your course. Use an ice adz and level the top, filling in the spaces. Now fill in between the house and the ice with saw dust, putting on other courses and doing the same. If the ice is cut in bad or irregular shape, lay flat, filling with pieces so as to make solid courses. The idea is to have the ice as compact as it can be put in. When done, fill on top with 8 or 10 inches of saw dust, and it is complete.

In regard to the care of ice, do not neglect it. Be careful that the top is always covered. See that you do not get air holes through the saw dust, as that lets in the hot air and melts the ice fast. In regard to filling for houses: When saw dust cannot be had you can use straw—rye or oat straw being the best; but there is hardly any place but with a little care through the summer plenty of saw dust can be had. In regard to the size and capacity of houses: They will hold the following, for every foot in height, ice packed fairly solid and to be well frozen 14x20 five tons; 14x25, six tons; 14x30, seven tons; 20x25, nine tons; 20x30, eleven tons; 20x40, fifteen tons. This is about the capacity of houses of this size for every foot in height. The waste for a small house is greater in proportion than for a large one.

Handling ice after it is cut: When it is possible, it is the better way to build an incline from the highest point the ice is wanted in the house, to the water or ground; if to the water the lower end runs into the water. The incline should never be over 45 °, as it would be too steep to work with safety. The run-way should be about 25 inches wide in the clear and 10 inches deep, the bottom made of slats so that small pieces can drop through. On one side build a foot walk with railing for the use of the one handling the ice grapple. Have openings in the incline large enough to let the cakes of ice through, and inclines from these on different levels into the house. Build all this fairly strong; brace it well so that it will stay to place. Fasten a "top gin" block in the upper part of the ice house far enough inside so that the ice will be pulled clear in; on the ground fasten a "lower gin" block, use rope $\frac{7}{8}$ to 1 inch in diameter, attach to one end a team of

horses, run the other end through the block on the ground, from there through the upper block and down the incline and fasten it to the jack grapple. In operating this, from one to five cakes, or whatever the horses can pull, are started from the bottom with the jack grapple. The man in charge of the grapple going up the walk to steady it. When it has delivered its load he walks back carrying the grapple with him, the man on the ground backing up the horses and bringing with him the slack rope. The ice is let through the first opening in the incline and run into the house. When the house is full to this opening close it and run the ice in on the next.

THE HIDE PIT.

To Keep Hides From Drying Out.—Cut a hole through the slaughter house floor and place therein a trap door 7 x 7 feet. Dig out four feet deep, wall up the sides with brick or plank. Make the center 6 inches deeper than sides sloping to the center. Cover the bottom with ½ in. of salt; lay one hide; spread the salt over it; throw in the head and legs; lay on another hide, and so on. By so doing you keep your hides from the sun and wind.

PRESERVALINE.

To Preserve or Keep Meat Without Ice.—(1) one oz. salicylic acid; (4) four oz. nitras potassie; (3) three gal. water. Dip the pieces and hang up to drain, or sponge the quarters if not convenient to cut in pieces. To keep sausage or bologna use one-half pound to 100 lbs. of meat; after trimming out the meat, sprinkle the compound over the meat (dry) and mix well; then allow the meat to stand one hour or longer before grinding. The above is good to use with salt for curing meat.

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